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Dellonda DH216

Baridi Vertical 360° Rotisserie Smokeless Grill

Model: DH216

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the grill on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the power supply matches the rating label on the appliance.
- Keep children and pets away from the appliance during operation. The exterior surfaces become very hot.
- Unplug the grill from the power outlet when not in use and before cleaning. Allow it to cool completely before handling or storing.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Use only manufacturer-recommended accessories.
- Do not block any ventilation openings.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.

2. PRODUCT OVERVIEW AND COMPONENTS

The Baridi Vertical Rotisserie Grill is designed for versatile cooking, offering a healthy way to prepare various meals. It features a 360° rotating mechanism for even cooking and a transparent glass door for easy monitoring.



The Baridi Vertical Rotisserie Grill shown with its various accessories, including the rotisserie spit, skewers, and drip trays.

What's Included



A detailed view of the accessories included: Rotisserie Spit Set, 7 Piece Skewer Set, Set of 2 Fish Baskets, and a Set of 3 Baking/Drip Trays.

Included Accessories:

- **Rotisserie Spit Set:** For cooking whole chickens, large joints of meat, or gyros/doner kebabs.
- **7 Piece Skewer Set:** Ideal for shish kebabs, vegetable skewers, or smaller meat portions.
- **Set of 2 Fish Baskets:** Designed to securely hold fish or other delicate items for rotisserie cooking.
- **Set of 3 Baking / Drip Trays:** Collects juices and fats during cooking, making cleanup easier. Can also be used for baking small items.

3. SETUP

Before first use, ensure all packaging materials are removed. Wash all removable accessories (spit, skewers, baskets, trays) in warm, soapy water, rinse thoroughly, and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.

Placement:

Place the grill on a flat, stable, and heat-resistant surface. Ensure there is adequate clearance (at least 10-15 cm) around all sides of the appliance for proper ventilation. Do not place it near the edge of a countertop or on an unstable surface.

Initial Assembly:

1. Ensure the drip tray is correctly positioned at the bottom of the grill.
2. Depending on what you are cooking, assemble the appropriate accessory (rotisserie spit, skewers, or fish baskets).
3. Carefully insert the assembled accessory with food into the central rotating mechanism. Ensure it is securely seated.

4. OPERATING INSTRUCTIONS

The Baridi Vertical Rotisserie Grill offers a simple and effective way to cook a variety of foods.

QUICK & EASY COOKING

Delicious food in 4 simple steps



1 Prepare Your Food
Secure your meal into the rotisserie grill



2 Set The Timer
60 minute timer with auto shut-off



3 Choose The Heat
Half or full power settings



4 Enjoy Delicious Food
Perfectly cooked, juicy, tender results



Visual guide to the cooking process: Prepare food, set timer, choose heat, and enjoy.



The high-powered heating element ensures efficient and thorough cooking.

Cooking Process:

- 1. Prepare Your Food:** Season and prepare your meat, fish, or vegetables. For whole chickens or large roasts, ensure they are trussed securely. For kebabs, thread ingredients onto the skewers.
- 2. Load the Grill:** Carefully load your prepared food onto the chosen accessory (rotisserie spit, skewers, or fish baskets). Ensure the food is balanced to allow for smooth rotation.
- 3. Insert into Grill:** Open the sliding glass door and carefully insert the loaded accessory into the central rotating mechanism. Close the door securely.
- 4. Set the Timer:** Turn the 'TIMER(min)' dial to your desired cooking time, up to 60 minutes. The grill will automatically shut off when the timer reaches zero.
- 5. Choose Heat Setting:** Use the power switch to select between 'LOW' (half power) or 'HIGH' (full power) settings. The 'POWER' indicator light will illuminate.
- 6. Monitor Cooking:** The 360° rotation ensures even cooking and browning. Use the transparent glass door to monitor the cooking progress without opening the unit, which helps maintain internal temperature.
- 7. Remove Food:** Once cooking is complete and the timer has sounded, carefully open the glass door. Using oven mitts or appropriate tools, remove the cooked food and accessories. Be aware that the unit

and accessories will be very hot.

Versatile Cooking Options:

This grill is capable of cooking a wide range of dishes, including:

- Doner Kebabs, Gyros, Shawarmas
- Independent skewers (Shish Kebabs, vegetable skewers)
- Whole chickens or joints of meat
- Fish and various vegetables

ENDLESS POSSIBILITIES
From whole chickens to Turkish Kebabs



Whole Chicken

Skewers

Kebabs

Fish

Vegetables

Meat

Examples of diverse meals that can be prepared, from whole roasted chicken to various kebabs, fish, and vegetables.



LARGE CAPACITY
Designed to take up minimal space with maximum capacity

HOLDS UP TO A
5KG
KEBAB

The grill's generous 21L capacity can accommodate a medium chicken or up to a 5kg Doner kebab.

Official Product Video:

Your browser does not support the video tag.

This video demonstrates the key features and operation of the Baridi Vertical Rotisserie Grill, including its 360° rotation, timer function, and versatility for cooking various meats and kebabs.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your grill. Always unplug the appliance and allow it to cool completely before cleaning.

Cleaning Removable Parts:

- The rotisserie spit, skewers, fish baskets, and baking/drip trays are made of stainless steel and can be washed by hand with warm, soapy water.
- For stubborn food residue, soak the parts before washing.
- Rinse thoroughly and dry completely before reassembling or storing.

Cleaning the Main Unit:

- Wipe the exterior of the grill with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- The glass door can be cleaned with a glass cleaner or warm, soapy water and a soft cloth.
- Do not immerse the main unit in water or any other liquid.
- For the interior, carefully wipe down any grease or food splatters with a damp cloth. Avoid direct contact with the heating element.

Storage:

Store the clean and dry grill in a cool, dry place, away from direct sunlight and out of reach of children.

6. TROUBLESHOOTING

If you encounter issues with your Baridi Vertical Rotisserie Grill, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grill does not turn on.	Not plugged in; power outlet issue; timer not set.	Ensure the grill is securely plugged into a working power outlet. Check the circuit breaker. Turn the timer dial to the desired cooking duration.
Food is not cooking evenly.	Food not centered on spit/skewers; too much food; power setting too low.	Ensure food is balanced and centered on the rotisserie mechanism. Do not overload the grill. Increase the power setting if necessary.
Grill is smoking excessively.	Excess fat dripping onto heating element; dirty drip tray.	Ensure the drip tray is clean and properly positioned. Trim excess fat from meat before cooking.
Rotisserie mechanism is not rotating.	Food obstruction; mechanism not properly engaged.	Check for any food items obstructing the rotation. Ensure the rotisserie spit or skewers are correctly seated in the rotating drive.

If the problem persists after attempting these solutions, please contact customer support.

7. SPECIFICATIONS

Key technical specifications for the Baridi Vertical 360° Rotisserie Smokeless Grill:

- **Model Number:** DH216
- **Brand:** Dellonda
- **Power / Wattage:** 1500W
- **Capacity:** 21 Litres
- **Product Dimensions (D x W x H):** 33.4 x 28.2 x 44.6 cm (approximately 44.6 x 28 x 44 cm; 6.18 kg)
- **Item Weight:** 6.18 kg

- **Material:** Glass (for transparent housing)
- **Special Features:** 60-minute Timer with auto shut-off, Half/Full power settings, 360° rotation, Sliding glass door.



The compact design of the grill, with dimensions of approximately 33cm depth, 28cm width, and 44cm height, makes it suitable for kitchen worktops.

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or visit the official Dellonda website. If you require technical support or have questions not covered in this manual, please contact Dellonda customer service.

Dellonda Official Website: [Visit the Dellonda Store on Amazon](#)

