

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [Breville](#) /
- › [Breville the AdjustaGrill & Sear Instruction Manual](#)

Breville LGR350BSS2IAN1

Breville the AdjustaGrill & Sear Instruction Manual

Model: LGR350BSS

1. INTRODUCTION

The Breville AdjustaGrill & Sear is a versatile countertop appliance designed to elevate your grilling experience. Featuring a floating hinged top plate with seven adjustable height settings, it accommodates various food thicknesses, from delicate sandwiches to thick steaks. Its variable temperature control, including a dedicated sear setting, allows for precise cooking. The innovative angled grill plate design ensures healthier cooking by directing excess grease into a removable drip tray.



Figure 1: Breville AdjustaGrill & Sear (Closed, Top View)

This image displays the Breville AdjustaGrill & Sear from a top-down perspective when closed. It highlights the sleek brushed stainless steel exterior, the power and ready indicator lights, and the prominent temperature control dial on the right side.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. COMPONENTS

Familiarize yourself with the main components of your Breville AdjustaGrill & Sear:

- **Floating Hinged Top Plate:** Adjusts to the thickness of your food.
- **Cooking Plates:** Features both flat and ribbed surfaces for versatile cooking.
- **Temperature Control Dial:** Selects desired heat setting (Low, Medium, High, Sear).
- **Power Indicator Light:** Illuminates when the appliance is powered on.
- **Ready Indicator Light:** Illuminates when the appliance has reached the set temperature.
- **Height Adjustment Lever:** Allows selection of 7 different height settings.
- **Removable Drip Tray:** Collects excess grease and oils for healthier cooking and easy cleanup.
- **Handle:** For opening and closing the grill.



Figure 2: Breville AdjustaGrill & Sear (Front View with Drip Tray)

The front of the closed grill is shown, with the removable drip tray partially extended from its slot at the bottom, ready for cleaning or emptying.



Figure 3: Height Adjustment Lever

A detailed view of the height adjustment lever located on the side of the grill. The markings for different height settings such as 'Melt', 'Toast', 'Open', and 'Lock' are clearly visible, indicating the versatility of the floating top plate.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from your grill.
2. **Initial Cleaning:** Wipe the cooking plates with a soft, damp cloth or sponge. Ensure the drip tray is clean and properly inserted. Dry thoroughly.
3. **Placement:** Place the grill on a flat, stable, heat-resistant surface. Ensure there is adequate space around the appliance for ventilation.
4. **Power Connection:** Insert the power plug into a grounded wall outlet.

5. OPERATING INSTRUCTIONS

5.1 Preheating

1. Ensure the drip tray is correctly inserted.
2. Plug the appliance into a power outlet. The red 'POWER' indicator light will illuminate.
3. Turn the temperature control dial to your desired setting (Low, Medium, High, or SEAR).
4. Allow the grill to preheat until the green 'READY' indicator light illuminates. This typically takes 5-10 minutes depending on the selected temperature.

5.2 Temperature Control

The temperature control dial offers four main settings:

- **LOW:** Ideal for gentle warming or keeping food warm.
- **MEDIUM:** Suitable for general grilling, such as vegetables or thinner cuts of meat.
- **HIGH:** For faster cooking and browning.
- **SEAR:** Provides maximum heat for searing meats to lock in juices and create a crust.

5.3 Adjustable Height Feature

The floating hinged top plate can be adjusted to 7 different height settings using the lever on the side of the grill. This allows you to cook a variety of foods without crushing them.

- **Melt:** For melting cheese on open-faced sandwiches or heating delicate items without direct contact.
- **Toast:** Perfect for toasting bread or warming pastries.
- **Open:** Allows the top plate to float freely, adjusting to the thickness of the food.
- **Lock:** Secures the top plate in a closed position for storage.



Figure 4: Grill Accommodating a Thick Sandwich

This image captures the grill from the side, showcasing its floating hinged top plate accommodating a thick sandwich, illustrating its ability to adjust to various food thicknesses.

5.4 Cooking with Flat and Ribbed Surfaces

The grill features both flat and ribbed cooking surfaces, offering versatility for different cooking needs.

- **Ribbed Surface:** Ideal for grilling meats, poultry, and vegetables, creating characteristic grill marks.
- **Flat Surface:** Best for cooking eggs, pancakes, or delicate items that require a flat, even heat.



Figure 5: Grilling Steaks and Skewers

The grill is shown open, actively cooking two steaks and two vegetable skewers. This image demonstrates the ribbed and flat cooking surfaces in use, with excess grease flowing into the integrated drip tray.



Figure 6: Grilled Sandwiches on Cooking Plates

An overhead view of the open grill, displaying four perfectly grilled sandwiches on its cooking surfaces, highlighting the ample cooking area.

5.5 Angled Cooking Surface & Drip Tray

The grill plates are designed with a slight angle to facilitate the drainage of excess fats and oils into the removable drip tray. This feature contributes to healthier cooking and simplifies cleanup.



Figure 7: Angled Grill Plate and Drip Tray

A close-up shot illustrating how the angled design of the grill plate facilitates the flow of cooking grease directly into the removable drip tray, promoting healthier cooking and easier cleanup.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your grill.

1. **Always Unplug:** Before cleaning, always unplug the grill from the power outlet and allow it to cool completely.
2. **Remove Drip Tray:** Slide out the removable drip tray and empty its contents. Wash the drip tray in warm, soapy water, rinse, and dry thoroughly. It is also dishwasher safe.
3. **Clean Cooking Plates:** Wipe the cooking plates with a soft, damp cloth or sponge. For stubborn food residue, you may use a plastic scraper. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating.
4. **Clean Exterior:** Wipe the exterior of the grill with a soft, damp cloth. Do not immerse the appliance in water or any other liquid.
5. **Reassemble:** Ensure all parts are completely dry before reassembling and storing the grill.

7. STORAGE

When not in use, store your Breville AdjustaGrill & Sear in a clean, dry place. Ensure the height adjustment lever is set to the 'LOCK' position to keep the top plate securely closed for compact storage.

8. TROUBLESHOOTING

If you encounter issues with your Breville AdjustaGrill & Sear, refer to the following common troubleshooting tips:

- **Appliance not heating:** Ensure the power cord is securely plugged into a working outlet. Check if the temperature dial is set to a desired heat level.
- **Food not cooking evenly:** Ensure the grill has fully preheated (green 'READY' light is on). Distribute food evenly across the cooking surface. For very thick items, ensure the floating hinge is adjusting correctly.
- **Excessive smoke:** This can occur if there is a buildup of grease or food residue on the plates. Ensure the grill plates and drip tray are clean before use.
- **Food sticking to plates:** Ensure the plates are clean. A light brush of cooking oil on the plates before preheating can help prevent sticking, especially for delicate foods.

If the problem persists, please contact Breville Customer Service for further assistance.

9. SPECIFICATIONS

Attribute	Value
Brand	Breville
Model Number	LGR350BSS2IAN1
Colour	Brushed Stainless Steel
Product Dimensions	34.4 x 36.5 x 14.8 cm
Item Weight	4.4 kg
Material	Stainless Steel, Aluminium
Special Feature	Adjustable height
Fuel Type	Electric

10. WARRANTY AND SUPPORT

For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product or visit the official Breville website. For technical support, spare parts, or service inquiries, please contact Breville Customer Service directly. Contact details can typically be found on the Breville website or in the product packaging.