

3AB9TY010, CA051301, HEZ9TY010, HZ9TY010, Z9401TY0

Teppanyaki

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1 Safety

Follow these safety instructions when using the accessory.
This product complies with the regulations for products that come into contact with food.

- The cookware is not suitable for use in the microwave.
- The cookware was developed for domestic use only.
- The cookware is intended for cooking.
- Do not store food in the cookware for an extended period of time. Food with high acidity may leave unwanted discolouration on the cookware.
- Do not change the cookware in any way.
- Never leave the cookware unattended when cooking.
- Never leave children unattended near hot cookware.

WARNING – Risk of fire!

Hot oil or grease ignites very quickly.

- ▶ Never leave hot fat or oil unattended.
- ▶ Do not use any native oils with a low smoke point for frying or deep-frying.
- ▶ Never extinguish burning oil or fat with water.
- ▶ Suffocate the flame with a lid or fire blanket.

WARNING – Risk of burns!

The handles may become very hot.

- ▶ Always use oven gloves.

WARNING – Risk of scalding!

Hot liquid, splashes and steam may cause scalding.

- ▶ Handle hot liquids carefully.

WARNING – Risk of injury!

If the cookware falls, it may cause injuries.

- ▶ Turn the handles so that they do not protrude over the work surface.

ATTENTION!

Improper use may damage the cookware or the hob.

- ▶ Never heat up the cookware for a long period of time when it is empty since it could quickly overheat and become deformed.

2 Cleaning the cookware before using it for the first time

1. Remove the packaging materials and all labels.
2. Carefully check the base for scratches, dents or other damage caused by handling, transportation or sale.
3. Clean the cookware with warm soapy water and a soft sponge.
4. Dry the cookware with a cloth.
5. Mix three parts water and one part lemon juice or vinegar together to form a mixture.
6. To protect the stainless steel surface against stains and oxidation, simmer the mixture in the non-coated stainless steel cookware for 15 minutes at a low setting.
7. Leave the cookware to cool down.

3 Using cookware

ATTENTION!

Improper use may cause damage and is not covered by the manufacturer's warranty.

- ▶ To prevent scratches on the hob, lift the cookware when you move it on the glass ceramic.
- ▶ Do not stack cookware without a protective layer in between.
- ▶ To ensure good stability of the cookware, never overheat the pan.
- ▶ To avoid scratching the surface, never cut food in the pan. Do not use a blender or whisk in the pan.
- ▶ Always use protective material when placing hot cookware on a table or worktop.

Requirement: Use a clean pan.

1. In order to achieve the best cooking results, place the cookware on a cooking surface that is an appropriate size.
2. Preheat at level 8 or 8.5 and then select the appropriate power level. The cookware heats up very quickly. Do not use the boost function or level 9.
3. We recommend turning the food using a stainless steel spatula and removing it from the cookware.

Notes

- Rectangular pans are never completely level, however this does not affect the cooking and has the correct hob function.
- If you overheat the pan or burn food, stainless steel may become blue or even brown and traces of oxidation may occur. However, this does not affect the cooking result or the quality of the meal.
- A scratched surface does not influence the cooking result or the quality of the food.

4 Using cookware in the oven

You can use the cookware in the oven if you take into account the maximum temperature in the oven.

WARNING **Risk of burns!**

The cookware and the handles become hot.

- ▶ Use oven gloves.

Cookware	Max. temperature in °C
Teppan Yaki	220

5 Cleaning the cookware

ATTENTION!

Incorrect cleaning may damage the cookware.

- ▶ Do not clean the cookware in the dishwasher.
- ▶ Do not use harsh cleaning agents that contain chlorine bleach.
- ▶ Do not use oven cleaners or other abrasive cleaning agents.

1. After each use, clean the cookware by hand using a sponge or a dishcloth, warm water and a dishwasher detergent specially designed for hand washing.

You will achieve the best cleaning results with cookware that is still warm. However, be careful not to burn yourself when cleaning.

If food residue sticks to the cookware, cover the base of the pan with water and leave to soak while the pan is heating up carefully at a low temperature until steam is produced. The water must not boil.

2. Clean the cookware again by hand.
3. Rinse the cookware under warm water.
4. Dry the cookware immediately with a soft cloth.

Tip

- Always clean the cookware thoroughly, as the next time you use it, food remnants may burn on the surface or stick to the food.
- Keep the cookware clean and empty when it is not in use.
- To remove stubborn stains and dirt, cover the cookware in lemon juice or vinegar and heat it up gently until steam is produced. Repeat the cleaning process described above.

- You can remove stubborn stains with a steel wool sponge and/or a stainless steel cleaner.

6 Table of cooking times

The following table contains several examples. The cooking times depend on the type, weight and quality of the food. Deviations are therefore possible. Cooking levels 8 to 8.5 are ideal for preheating.

Meat

Food	Cooking level	Searing time in minutes
Chicken breast, 2 cm thick	5 - 6	10 - 20
Pork loin steaks, pork chops (natural)	6 - 7	4 - 12
Steak, 3 cm thick	7 - 8	8 - 12
Rissoles, hamburgers, 3 cm thick	4.5 - 5.5	30 - 40
Bacon	6.5 - 7.5	3 - 6

Fish

Food	Cooking level	Searing time in minutes
Scampi and prawns	7 - 8	5 - 10
Salmon fillet	5 - 6	10 - 15
Trout	3.5 - 4.5	15 - 25
Fish fillet	6 - 7	10 - 15

Egg dishes

Food	Cooking level	Searing time in minutes
Fried eggs	5 - 6	3 - 9
Scrambled eggs	4 - 5	3 - 9

Vegetables

Food	Cooking level	Searing time in minutes
Garlic, onions	5 - 6	2 - 10
Courgettes, aubergines	6 - 7	5 - 10
Peppers, green asparagus	6 - 7	5 - 15
Mushrooms	7 - 8	8 - 15

7 Warranty

The following is excluded from the manufacturer's warranty:

- Damage caused by improper use, for example due to overheating, striking or falling
- Damage caused by incorrect cleaning
- Natural wear
- Purely visual signs of wear, e.g. discolouration may occur due to cleaning in the dishwasher or by using oils and fats
- Damage to the cooking zone, such as scratches caused by burrs or other damage to the base of the cookware.

If you have any questions, contact our customer service.