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Introduction

Wholesome and nourishing food is important for a healthy lifestyle. Teppan yaki is an excellent method of preparing healthy food, the Japanese way. Ingredients are first cut into small pieces and then stir-fried in very little oil. This way, everything remains fresh, tasty and full of vitamins. And this is what modern cooking is all about. With your teppan yaki you will find that wholesome and tasty combine very well.

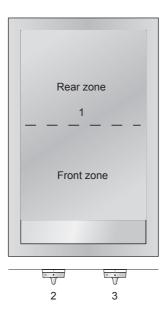
With the teppan yaki you will be able to quickly prepare light and tasty meals. Crisp and low in fat as is customary in Japanese cuisine. But of course this does not mean that you can only use the teppan yaki for Japanese food. Whether it is just a quick meal for yourself or a dinner party for your friends and family, the teppan yaki guarantees a fast and unrivalled culinary adventure.

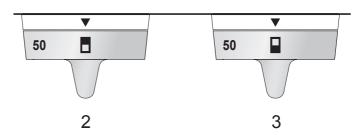
Read the manual thorougly before using the appliance, and store these instructions in a safe place for future reference.

The manual also serves as reference material for service technicians. Please, therefore, stick the appliance identification card in the space provided, at the back of the manual. The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your needs and questions.

Enjoy your cooking!

Description





- 1. Teppan yaki 33 cm, 1700 watt
- 2. Control knob LEFT (front zone 850 watt)
- 3. Control knob RIGHT (rear zone 850 watt)

What you should pay attention to



The teppan yaki has been fitted with a maximum temperature limitation. This ensures that the grill plate cannot become too hot. Yet, as with any appliance, there are a number of matters that you should pay attention to.

Durina use



- This teppan yaki has been designed for household use. Only use it for cooking food.
- When you first heat up the teppan yaki, you may experience a smell of newness. This is normal. Ventilation will make the smell go away.
- · Do not place any plastic objects or objects with a plastic grip on the arill plate.
- · Do not use the grill plate as a carving board. This could damage your knives and the grill plate.
- · Never hit the grill plate with a spatula or the tip of a knife. It could scratch and damage the plate.
- Do not leave your teppan vaki after switching on a zone.
- Make sure that your kitchen is adequately ventilated during use. Keep natural ventilation openings open.
- Maintain a distance of several centimetres between the bottom of the teppan yaki and the contents of a possible drawer.
- The teppan yaki heats up during use and will remain so for a while after switching off. Keep young children and pets away from the teppan yaki during and directly after use.
- Fat and oil are combustible when overheated. Never try to extinguish burning oil with water. Instead, cover the teppan yaki immediately with a wet cloth and switch the appliance off.
- Never flambé underneath the extractor hood. The high flames may cause a fire, even with the extractor hood switched off.
- Never use a pressure cleaner or a steam cleaner to clean the teppan yaki. This could cause a short circuit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never let children play with this device. Children are not to be allowed near the device unsupervised.

Before you start

You operate the teppan yaki with two control knobs. With these you can set the temperature for the zones. Each knob has a ring that lights up in one of two colours. Red means that the zone is warming up. Green indicates that the zone has reached the temperature set.

Pre-heat the teppan yaki until the desired temperature has been reached. Put a little vegetable oil on the grill plate before you start frying the first dish. There is no need to add extra oil. The centre of the grill plate is hotter than the sides. This makes the side areas perfect for slow cooking or for keeping food warm.

Teppan yaki

The grill plate is perfect for quickly stir-frying vegetables, searing and braising pieces of meat or fish in a sauce or for a combination of these two dishes.

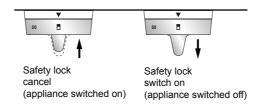
The combination of two zones with temperatures that can be set independently, is typical for teppan yaki cooking. You can sear or stir-fry the ingredients in the hot zone and then push them onto the warm zone. On the warm zone the dishes may braise slowly with or without the addition of seasoning or sauces.

Operation

The teppan yaki contains two thermostatically controlled heating elements that can be set independently of each other. The grill plate consists of two zones: a front zone and a rear one. You set the temperatures for each zone with the two control knobs. The maximum temperature you can set is 250 °C.

Safety lock

You unlock the safety feature by pressing the button in the rosette.



Switching on







Switching on



Switching off

Press the knob of the desired zone as far as it will go. Then turn it clockwise to set the right temperature. The light ring turns red to indicate that the zone is warming up. When the zone has reached the temperature set, the ring turns green: the appliance is ready for use.

Switching off

Always turn the knob anticlockwise to return to the zero setting. You cannot reach the zero setting by turning the knob clockwise. After the knob has sprung forward again, the safety lock is activated.

Residual heat

Please remember that it takes some time for the teppan yaki to cool down after switching off.

Dripping pan

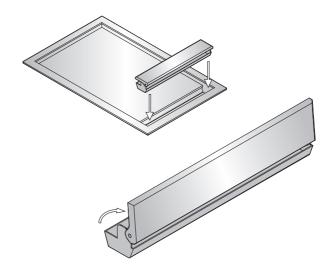
The purpose of the dripping pan is the disposal of fried residue, fluid and excess oil or fat. Larger pieces of residue may be shoved into the dripping pan during cooking.

The dripping pan is removable so that you can dispose of the residue in the dustbin after you have finished cooking. The dripping pan is dishwasher-friendly.

You may use the ornamental lid to cover the dripping pan during and after cooking when the teppan yaki is cooling down.



Never scrape off your spatulas on the ornamental lid. This could scratch the lid.



Daily cleaning

It is advisable to clean the teppan yaki immediately after use. This way you avoid residue burning into the plate and thus causing stains that may be difficult to remove.

Daily cleaning is best done with lemon juice and water. Pour this liquid onto the frying area when it is still quite hot (100 °C). The liquid soaks off the residue so that you can dispose of it in the dripping pan. Keep the teppan yaki switched on at a lower temperature for a short time. After the grill plate has cooled down use some kitchen paper to wipe away the residue and the water. You may then dry the teppan yaki with kitchen paper or a dry towel.

Stubborn stains

Stubborn marks on a stainless steel grill plate are best removed with a solution of warm water and washing-up liquid. You can use a cleaning agent for stainless steel to clean the frame. Always polish in the direction of the steel structure to avoid shine spots. Never use anything sharp like steel wool or scourers. These scourers cause scratches in the brush structure. Scouring and polishing will cause shine spots on the frying area (this kind of damage is not covered by the warranty).

If the above methods do not help to remove the stains, you can clean the grill plate with a non-scratch scouring pad. Remember to treat the entire area in order to avoid discolouring. Also, as a follow-up treat the grill plate with a polish or maintenance agent for stainless steel. Please note that over the years the surface will slightly discolour.



Never use aggressive abrasives. They leave scratches in which dirt and lime can accumulate. But if you should use an abrasive anyway, please polish in the direction of the finish.

TROUBLESHOOTING

General

In case of an electrical failure, please check all fuses and electrical connections in your home before you contact the service department.

Temperature limitation

When the teppan yaki has been switched on, a sensor continuously monitors the temperature of the parts of the grill plate. If the temperature gets too high, the power of the grill plate is automatically reduced.

Symptom	Possible cause	Solution	
A slight smell is noticeable the first few times that you use the grill plate.	Appliance heating up.	This is normal and the smell will disappear after you have used the teppan yaki a few times. Ventilate your kitchen.	
The grill plate becomes too hot during frying and will not remain at the set temperature.	The thermostat has broken down.	Contact the service department.	
The knobs do not show any colour.	The appliance has broken down.	Contact the service department.	

What you need to consider

Safety instructions for the installation

- Do not use the teppan vaki if it is damaged.
- Never open the casing of the teppan yaki. This may only be done by a qualified installer.
- Ensure that the cables of electrical appliances, e.g. a mixer, do not touch the hot arill zone.
- Always disconnect the appliance from the electronic power supply before any repair work is carried out. You do this by unplugging the appliance, by switching off the fuse(s) or, if you have a permanent connection, by setting the switch on the power supply lead to zero.
- Do not use a teppan yaki that is broken or contains cracks. Switch off the appliance immediately, unplug it from the power supply to avoid any electrical shocks and call the service department.
- The connection must comply with all national and local regulations.
- The appliance must always be earthed.
- The connection cable should hang unobstructed and not run the risk of being hit by a drawer.
- Ensure that the teppan vaki is built into a flat worktop.
- The walls and the worktop surrounding the appliance should be heat-resistant to at least 85 °C.
- The warranty does not cover any damage resulting from a wrong connection, faulty assembly or improper use.
- The cables connecting the teppan vaki to the control box should not be bent, twisted or pressed down by an object. Ensure that this does not happen when unpacking and installing the teppan yaki.
- · If the connecting cable is damaged, it may only be replaced by the manufacturer, the manufacturer's service organisation or equivalently qualified persons, in order to avoid dangerous situations.
- To avoid touching the hot underside of the device, a board has to be placed underneath the appliance.

Installation situations

Dependent on the installation situation, there are several instructions for installing the teppan yaki into a worktop. Which instructions to use depends on the position of the control knobs ("front" or "top") and the worktop material selected ("wood" or "stone"). Also special sawing measurements apply when integrating a teppan yaki with the Gorenje appliances IT32B, IT31W, GC32TB and GC31WTB.

"Front" or "top"

With "front" mounting, the control knobs are fitted into the kitchen front. With "top" mounting the control knobs are fitted into the worktop.

"Wood" or "stone"

"Wood" stands for all woodlike worktops that can be drilled into, e.g. wood, plywood and chipboard. "Stone" represents all stony worktops that are non-drillable, like marble or granite.

Use the table below to select the correct instruction for building in the appliance. Please select the desired installation situation and adhere to the corresponding order for building in the appliance.

Installation situation table		Worktop material	
		Wood	Stone
Knob location	Knobs inside the kitchen front	"Front"	
	Knobs inside the worktop	Top-wood	Top-stone



Attention

The control knobs cannot be mounted on the rear wall.



Attention

Only allow a licensed professional to connect the appliance. He is subject to requirements of local electricity provider.

An all-pole isolating switch with at least a 3 mm contact gap must be available for the installation. Identify the phase and neutral (zero) conductor in the socket. Incorrect connection may cause damage to the appliance.

Colour coding:

Green/yellow earth conductor
Blue neutral conductor

Brown phase (external conductor)

Do not connect using a 13 A plug or protect with a 13 A fuse.

Before you start

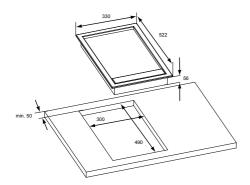
Read the relevant installation instruction carefully to see if the conditions for building in the appliance have been met.

Installation instruction "Front"

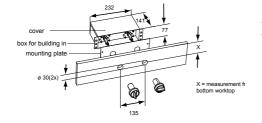
Attention: the following instruction applies only to an installation situation whereby the control knobs are in the kitchen front, in combination with a "wooden" or "stone" worktop. See the "Installation situation table" on page 13.

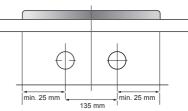
Built-in dimensions

Create the cut-out for the teppan yaki.



The control box can be mounted on kitchen fronts with a maximum thickness of 40 mm. Create the cut-outs for the control knobs in the kitchen front. Use the drawing template on page 34.





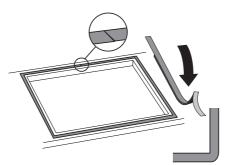
If worktop has thickness of:	x becomes:
< 56 mm	x = 51 mm
> 56 mm	x = 51 mm + (56 - worktop thickness)

Wooden worktops

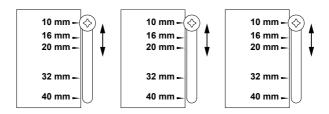
If necessary, treat the sawn ends of wooden worktops with sealing varnish, to prevent swelling of the worktop by moisture.

Order in which to build in the appliance

Turn the appliance upside down and place it on the worktop.
 Remove the protective foil from the sealing tape and apply the tape around the cut-out in the worktop. Start at the rear side of the appliance and tape the sealing strip along the corners. Make sure that the ends of the sealing strip fit tightly together.

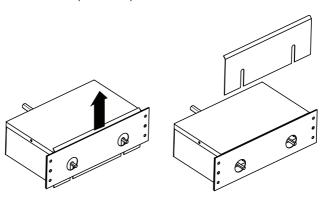


 Measure the thickness of the kitchen front. Set the control box to this thickness by correctly positioning the three screws on the bottom of the control box. The measurements on the sticker correspond with the thickness of the kitchen front.

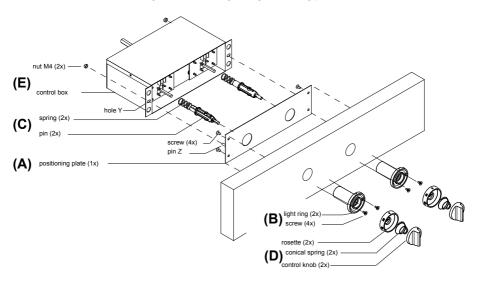


Position the control box so that the cover of the box faces upwards.

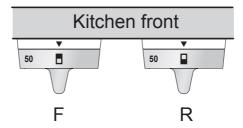
Remove the protection plate.



• Screw the positioning plate (A) against the rear of the kitchen front with the screws supplied. The holes for the control knobs should be aligned. Use the light rings as fitting pins.



- Now press the light rings (B) from the front through the holes in the kitchen front and screw them tight with the screws supplied.
- Place the springs onto the pins (C) and push them from the rear through the light rings in the kitchen front.
- Place the conical springs on the control knobs (D).
- The teppan yaki comes with two sets of rosettes. For this installation situation you need to use the following rosettes so that the temperatures are easy to read. Attention: the rosette with the
 ■ symbol belongs to the front zone, the rosette with the symbol belongs to the rear zone).

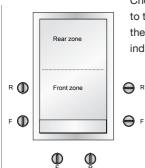


- · Press the rosettes from the front onto the pins.
- Press the control knobs onto the pins.
- Lead the control box and the mains plug through the cut-out in the worktop.
- Position the control box (E) against the positioning plate so that pin Y falls into hole Z.
- Use the nuts that were supplied with the product to secure the control box to the positioning plate.
- Turn the teppan yaki over and place it in the cut-out.
- · Place the dripping pan into the teppan yaki.
- Connect the appliance to the mains. The hob is now ready for use.
- · Check if the appliance works properly.
- Give the user manual to your client or, if you own the teppan yaki, store the manual in a safe place.

Installation Instruction Top-wood

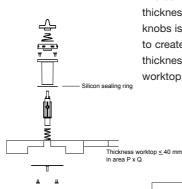
Attention: the following instruction applies only to an installation situation whereby the control knobs are in the worktop, in combination with a "wooden" worktop. See the "Installation situation table" on page 13.

Before you start

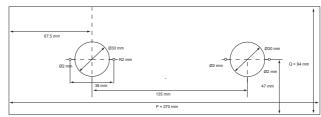


Choose the right position for the control knobs: in front, to the left or to the right of the teppan yaki. You can position the knobs in one of the following ways. This ensures that you can read the temperature indication on the knob from the user's position.

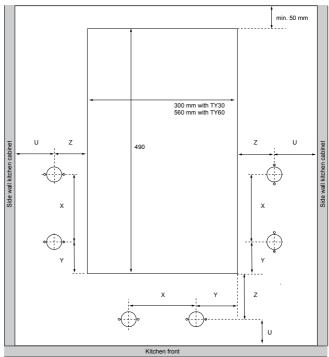
Built-in dimensions



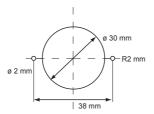
 The control box can be mounted on worktops with a maximum thickness of 40 mm. If the worktop at the position of the control knobs is thicker than 40 mm, refer to the illustration opposite to create a cut-out in the bottom of the worktop. Measure the thickness of the worktop and, if necessary, create this cut-out in the worktop.



- Create the cut-outs in the worktop for:
 - the teppan yaki the control knobs



X = 135 mm Y = min. 25 mm; max. 178 mm Z = min. 75 mm; max. 125 mm U = min. 50 mm



Wooden worktops

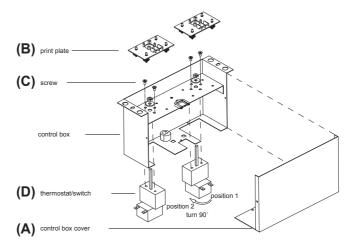
If necessary, treat the sawn ends of wooden worktops with sealing varnish, to prevent swelling of the worktop by moisture.

Change zero position knob

If you wish you may turn the control knobs 90° in relation to the control box so that the zero position of the knob is set in the right direction. Follow the steps as described below.



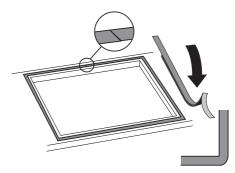
Ensure that the appliance is disconnected from the power supply before you start.



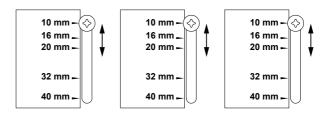
- Unscrew the cover of the control box and remove the cover (A).
- · Carefully remove the print plates from their supports (B) and unscrew the thermostat/switch combinations (D) by loosening the screws (C).
- Change the position of the thermostat/switch combination. The figure shows a 90° turn to the right from position 1 to position 2.
- Ensure that you do not bend the capillary lead of the thermostat.

Order in which to build in the appliance

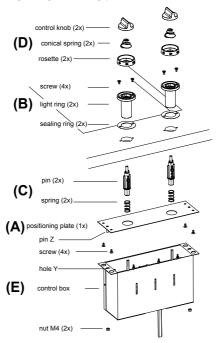
Turn the appliance upside down and place it on the worktop.
 Remove the protective foil from the sealing tape and apply the tape around the cut-out in the worktop. Start at the rear side of the appliance and tape the sealing strip along the corners. Make sure that the ends of the sealing strip fit tightly together.



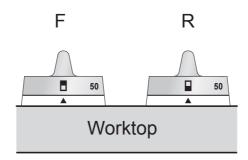
Measure the thickness of the worktop. Set the control box to this
thickness by correctly positioning the three screws on the bottom of
the control box. The sizes indicated correspond to the thickness of
the worktop.



 Use the screws supplied to fasten the positioning plate (A) against the bottom of the worktop so that the holes are aligned. Use the light rings as fitting pins.



- When mounting the knobs into the worktop the sealing rings (B) should be mounted underneath the light rings.
- Place the light rings (B) from the top through the holes in the worktop and fasten them from the top with the screws supplied.
- Place the springs on the pins (C) and push them from the bottom through the light rings in the worktop.
- Place the conical springs on the control knobs (D).
- The teppan yaki comes with two sets of rosettes. For this installation situation you need to use the following rosettes so that the temperatures are easy to read. Attention: the rosette with the symbol belongs to the front zone, the rosette with the symbol belongs to the rear zone).



- Press the rosettes from the top onto the pins.
- Press the control knobs onto the pins.
- Lead the control box and the mains plug through the cut-out in the worktop.
- Position the control box (E) against the positioning plate so that pin Y falls into hole Z.
- Use the nuts that were supplied with the product to secure the control box to the positioning plate.
- Turn the teppan yaki over and place it in the cut-out.
- · Place the dripping pan into the teppan yaki.
- Connect the appliance to the mains. The hob is now ready for use.
- · Check if the appliance works properly.
- Give the user manual to your client or, if you own the teppan yaki, store the manual in a safe place.

Installation Instruction Top - Stone



Attention:

The following instruction applies only to an installation situation whereby the control knobs are in the worktop, in combination with a "stone" worktop. See the "Installation situation table" on page 13.

Before you start



Choose the right position for the control knobs: in front, to the left or to the right of the teppan yaki. You can position the knobs in one of the following ways. This ensures that you can read the temperature indication on the knob from the user's position. Before you start, read the "Change zero position knob" paragraph.



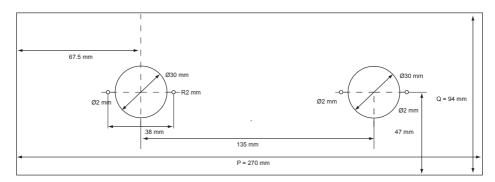




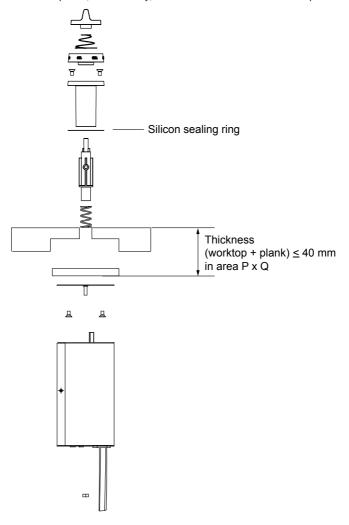
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Built-in dimensions

Both the control box and the light rings are fixed with screws. You
need to create a possibility to fix the control box and the light rings.
You may do this by glueing a small plank to the bottom of the
granite/natural stone worktop. Add the thickness of the plank to
that of the worktop.

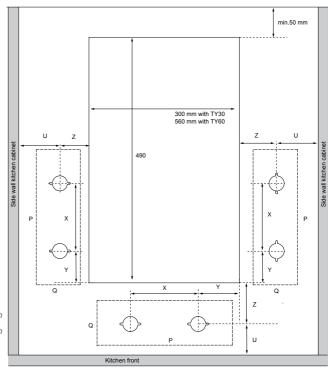


• The control box can be fixed to worktops with a maximum thickness of 40 mm (including the plank used to fix the control box). If the worktop (including the plank) at the position of the control knobs is thicker than 40 mm, refer the illustration above to create a cut-out in the bottom of the worktop. Measure the thickness of the worktop and, if necessary, create this cut-out in the worktop.



INSTALLATION 'TOP-STONE'

- Create the cut-outs in the worktop for:
 - the teppan yaki
 - the control knobs



 $X = 135 \, mm$

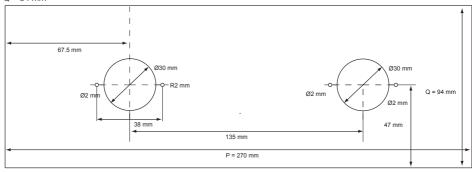
Y = min. 25 mm; max. 178 mm

Z = min. 75 mm; max. 125 mm

U = min. 50 mm

 $P = 270 \, mm$

 $Q = 94 \, mm$

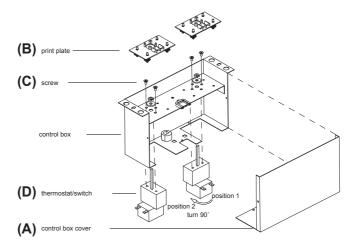


Change zero position knob

If you wish you may turn the control knobs 90° in relation to the control box so that the zero position of the knob is set in the right direction. Follow the steps as described below.



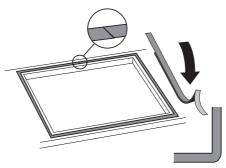
Ensure that the appliance is disconnected from the power supply before you start.



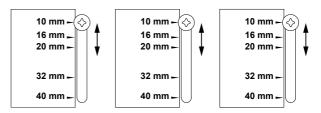
- Unscrew the cover of the control box and remove the cover (A).
- Carefully remove the print plates from their supports (B) and unscrew the thermostat/switch combinations (D) by loosening the screws (C).
- Change the position of the thermostat/switch combination. The figure shows a 90° turn to the right from position 1 to position 2.
- Ensure that you do not bend the capillary lead of the thermostat.

Order in which to build in the appliance

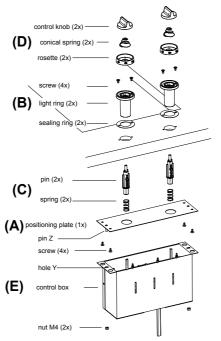
Turn the appliance upside down and place it on the worktop. Remove the protective foil from the sealing tape and apply the tape around the cut-out in the worktop. Start at the rear side of the appliance and tape the sealing strip along the corners. Make sure that the ends of the sealing strip fit tightly together.



. Measure the thickness of the worktop. Set the control box to this thickness by correctly positioning the three screws on the bottom of the control box. The sizes indicated correspond to the thickness of the worktop.

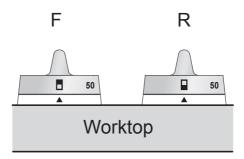


 Use the screws supplied to fasten the positioning plate (A) against the bottom of the worktop so that the holes are aligned.



- When mounting the knobs into the worktop the sealing rings (B) should be mounted underneath the light rings.
- Place the light rings (B) from the top through the holes in the worktop and fasten them from the top with the screws supplied.
- Place the springs on the pins (C) and push them from the bottom through the light rings in the worktop.
- Place the conical springs on the control knobs (D).

· The teppan yaki comes with two sets of rosettes. For this installation situation you need to use the following rosettes so that the temperatures are easy to read. Attention: the rosette with the symbol belongs to the front zone, the rosette with the symbol belongs to the rear zone).



- Press the rosettes from the top onto the pins.
- Press the control knobs onto the pins.
- · Lead the control box and the mains plug through the cut-out in the worktop.
- Position the control box (E) against the positioning plate so that pin Y falls into hole Z.
- Turn the teppan yaki over and place it in the cut-out.
- · Place the dripping pan into the teppan yaki.
- Connect the appliance to the mains. The hob is now ready for use.
- Check if the appliance works properly.
- Give the user manual to your client or, if you own the teppan yaki, store the manual in a safe place.

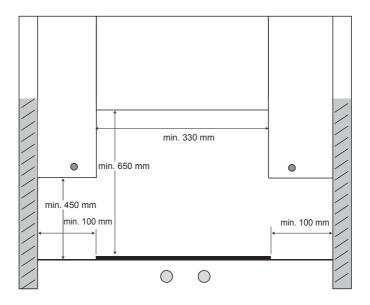
Installation instruction Puzzelo

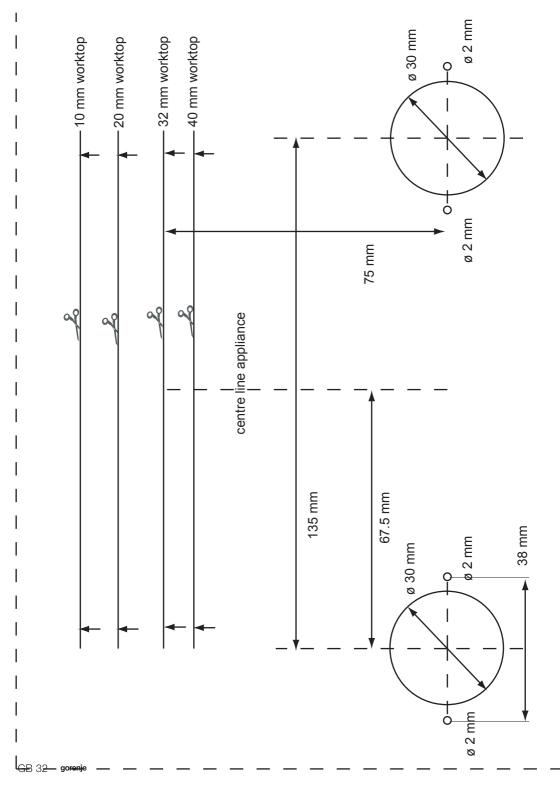
If you wish to install a teppan yaki a short distance from a Gorenje appliance (IT32B, IT31W, GC32TB or GC31WTB), refer to the relevant teppan yaki installation instruction. You will find the right instruction in the table on page 13.

If you wish to install a teppan yaki right next to an Gorenje appliance, refer to the chapter in the appliance describing how to link the two appliances.

Free space required around the appliance

To ensure a safe use, there must be sufficient space around the teppan yaki. Check to see whether that space is available.





TECHNICAL DETAILS

TN31X

230 V - 50 Hz - 1700 W

Disposal of packaging and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- · cardboard:
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.