

INSTALLATION AND USER INSTRUCTIONS

TEPPANYAKI

TP-Z01



Dear Customer,
thank you for purchasing one of our products. We are confident that this practical and modern appliance, made with top quality materials, will satisfy your needs in every way. This new piece of equipment is simple to use but, before operating it, please read this booklet carefully for best results.

The manufacturer cannot be held liable for consequential damages to objects or persons resulting from faulty installation or misuse of this appliance.

The manufacturer cannot be held responsible for any inaccuracies due to printing or reproduction errors contained in the present booklet. The features of the picture diagrams included are purely indicative. We reserve the right to make any changes to our products that are deemed necessary or useful and in the interest of the user that are not detrimental to essential operating and safety features.

This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

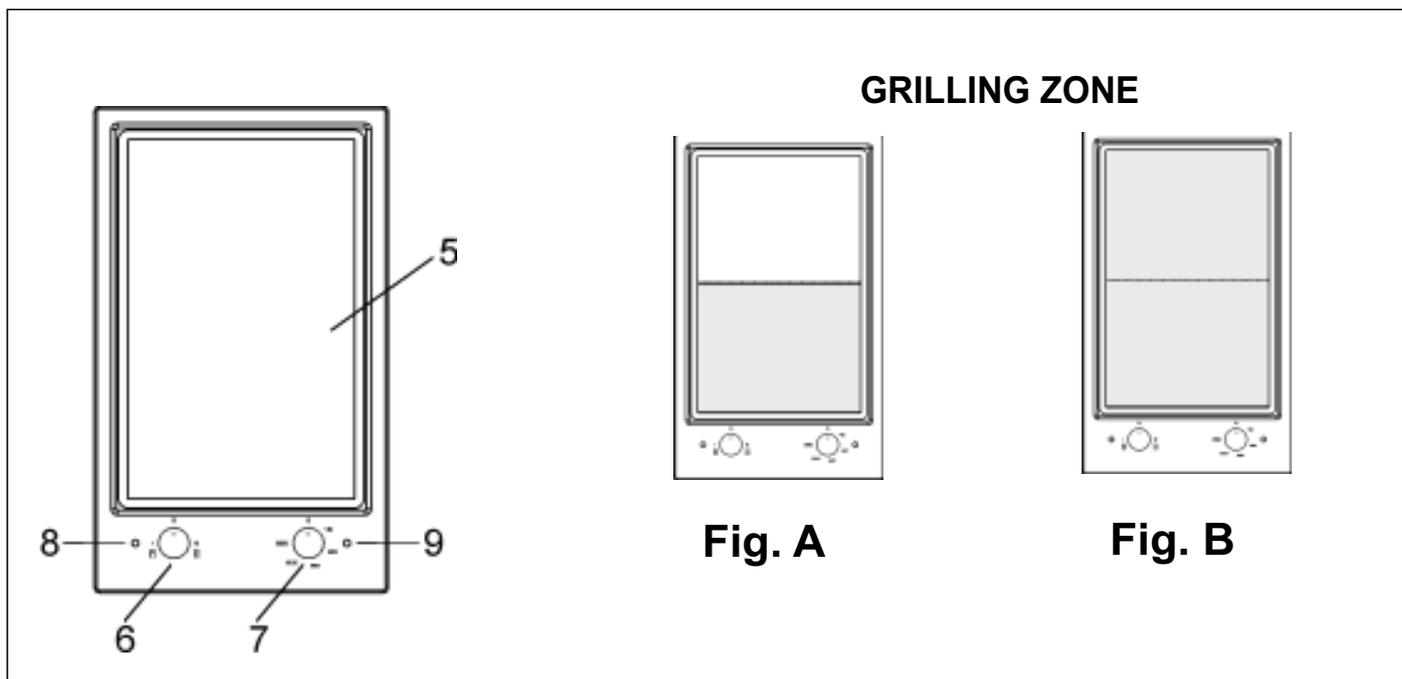
WARNING: Danger of fire: do not store items on the cooking surfaces.

WARNING: Not use an appliance for steam cleaning.

WARNING: The appliance is not intended to be operated by means of an external timer or separate remote-control system.

TEPPANYAKI DESCRIPTION

MODEL:



5 Hotplate "partial-total"

of (A) 1200 - (B) 2400 W

6 Control knob kitchen area:

(across the plate position 2 (total Fig. B) or position 1, only the front (Fig. A partial))

7 Control knob temperature adjustment

8 Light general function, indicating that the unit is in operation

9 Operation indicator light connected to the thermostat: when it turns off, this indicates that the desired temperature has been reached

Caution: this appliance is designed for personal household use only.

Warning: during operation the work surfaces of the cooking area become very hot: keep children away!

This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.

USE

1) USE AND ADVICE ON THE TEPPANYAKI

The Teppanyaki appliance grants you the choice of cooking on both grilling zones or solely the frontal grilling zone and with the use of a thermostat knob, it allows you to adjust the temperature in the range of between 0 and 250 °C.

- The Teppanyaki grill allows you to cook meat, vegetables, fruit, etc... using small quantities of vegetable fats (butter, oil, coconut oil, lard. In addition to cooking, the appliance can also be used to keep already cooked food hot, even food still in the pans.

- Before using the appliance for the first time, carefully clean the appliance including its components as specified in the Chapter 2 on page 6, subsequently, for a few minutes, heat up the empty grilling surface with no food on it.

- During this time the appliance may emit smoke or unpleasant odours (due to the burning of the grease used in the manufacturing processes of the appliance), so the room should be well aired during its operation.

USING THE APPLIANCE

After selecting whether to cook solely on the front

grilling zone (parzial fig. **A**)  or the entire grilling zone (total fig. **B**)  rotate the knob (6) to the desired position (figure 2). Illumination of the indicator light (8) indicates that the appliance is being powered.

If you choose to only use the front grilling zone, due to the flush arrangement of the grill surface, the back grilling zone will also heat up (for example, if the front grilling zone is heated to 200 °C, the back grilling zone will reach a temperature of 100 °C) and can therefore be used to keep cooked food hot.

Burn hazard! Do not touch the back grilling zone with unprotected hands thinking that it will be cool!

The TEPPANYAKI is controlled by an energy regulator to multiple positions (see fig. 1). Its insertion is performed by rotating clockwise the

knob right (7) to the desired position (from 45 °C to 250 °C). You will hear a slight click indicating that the exclusion of the thermostat and the plate will become in a short red-hot, the indicator (9) will light to go off when it reaches the set value. The choice of temperature depends on the type of food that you want to cook, its size and its water content. Wait a few minutes until the grill heats up well, subsequently, with the help of a spatula, if necessary spread fats or oils across the grill surface and place the food to be cooked on it.

- Whilst cooking, if required, it is possible to adjust the temperature: a few minutes may be required for heating or cooling down of the grill surface before reaching the newly set temperature: the turning off of the indicator light (9) indicates that the newly set temperature has been reached.

When you have finished cooking, turn both knobs to the "0 - off" position.

- If you choose to only use the front grilling zone, you can take advantage of the back grilling zone (which will also be hot) to keep already cooked food hot.

- **The grill surface remains hot even after being switched off; in order to save energy, you can therefore switch the appliance off before the end of cooking time and continue cooking using the remaining heat or you can use this heat to keep already cooked food hot. The following table provides some approximate information.**

Place the food evenly across the grill surface, ensuring that the the food rests completely on the grill surface.

We strongly reccomend to **not** cut up food on the grill surface, but that pieces are cooked after having already been divided into small, individual portions.

Only turn the food once it comes away easily from the grill surface: take care not to scratch the cooking surface with utensils: carefully choose kitchen equipment with rounded edges.

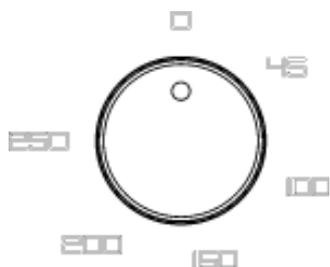


Fig. 1

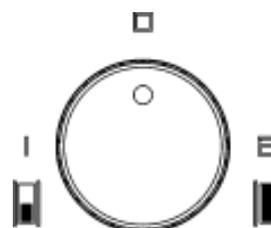


Fig. 2

USE

WARNINGS AND ADVICE FOR THE USER:

Before or at the time of insertion, however, if the Teppanyaki remained idle for a long time is necessary in order to eliminate any moisture absorbed by the insulating material should be dried by placing the Teppanyaki for 10 minutes on the position of 100 °C control over the entire plate.

To use correctly remember:

- *When using the Teppanyaki, do not leave the appliance unattended and make sure that children are not nearby. In particular, ensure and supervise the cooking of foods that use oils and fats as highly flammable. Danger of burns.*
- *During operation, some parts of the equipment may become hot! Do not come into contact with these parts without appropriate personal protection.*
- *Even after use, the Teppanyaki remains hot for a long time; do not place your hands or other objects in order to avoid burns.*
- *As soon as you see a crack on the surface of the heating element, immediately disconnect the unit from the mains.*
- *The instructions for hobs should indicate that the device is not intended to be put into operation by means of an external timer or a separate remote control system.*
- *Do not groped to modify the technical characteristics of the product, as it can be dangerous.*
- *Do not touch the appliance with wet or damp hands or feet;*
- *Do not use the appliance barefoot;*
- *The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use;*
- *Never leave the appliance unattended while using the grill, and keep children at a safe distance. In particular, ensure that the handles are in the correct position inwards and watch out when cooking food with oil and fat as they are easily inflammable.*
- *If you should decide not to use this appliance (or replace an old model) before taking it to the shredder will be made inoperative in the manner provided by law in the field of health protection and environmental pollution, making harmless ones also dangerous parts , especially for children, who may use an abandoned appliance to play.*
- *After having used the hob make sure that the index of the knobs is in the closed position (0).*

Below is a table with some data indicative only for cooking

FOOD	°C
Fish	170 °C - 180 °C
Vegetables/Fruit	200 °C
Meat (Pork, beff, veal)	180 °C - 200 °C
Meat (lamb, poultry)	150 °C - 180 °C

CLEANING

CAUTION: *before cleaning of any kind, disconnect the appliance from the mains.*

2) CLEANING TEPPANYAKI

To maintain the plate surface of the Teppanyaki always clean and to extend the lifespan of the appliance, it is very important to wash it after every use with warm, soapy water, rinse, and dry thoroughly.

Let the barbecue and all its parts cool off before cleaning. Do not use scouring pads, abrasive cleaners or corrosive sprays.

Never allow vinegar, coffee, milk, salt water, lemon or tomato juice to remain in contact with the surfaces for long periods of time.

The plate:

The teppanyaki surface: should be cleaned when it is at a temperature in the range of approximately 50 - 60 °C; at this temperature, it is easier to remove food residue. If the plate surface is cold, move the thermostat knob (7) to 50 - 60 °C, if it is still hot, wait until it has cooled down: in such a case, when you have decided to carry out the cleaning procedure, in order to determine the plate surface temperature, rotate the knob thermostat (7 fig. 1) until the indicator light illuminates (9) and read the indicated temperature (figure 1), then return the knob (7) to the "0 - off" position.

Remove, with the help of a spatula, the larger residues (select utensils with rounded edges in order to avoid scratching the plate surface), subsequently, wet the plate surface with a little water mixed with washingup detergent and leave it to soak for a few minutes in order to remove the encrustations. Using a cloth or kitchen roll, remove

residues which have become stuck to the plate surface and the water mixed with the detergent.

Rinse the plate surface numerous times using a wet cloth and carefully dry.

If you wish to clean the plate surface between two cooking operations, using a spatula, remove the larger residues and place ice cubes and lemon juice on the hot plate surface. The melting ice cubes will soften the encrustations whilst the lemon juice will remove the odours of the previously cooked food.

Use the spatula to remove the remaining residues.

WARNING:

- ***to maintain the grill in good condition after use, it should be treated with the special products available on the market so that the surface always remains clean. This procedure is necessary to prevent the formation of rust.***
- ***Don't use steam jets for the equipment cleaning.***

WARNING:

this appliance has been designed for domestic user or similar such as:

- ***kitchen facilities inside shops, offices, working environments;***
- ***farm holidays facilities;***
- ***guest facilities in hotels, motels and other residential environments;***
- ***in the Bed & Breakfast.***

INSTALLATION

TECHNICAL DATA FOR INSTALLERS

IMPORTANT: a perfect installation, requires a QUALIFIED INSTALLER: a failure to follow this rule will void the warranty.

Installation and maintenance listed in this section must only be carried out by qualified personnel.

The appliance must be correctly installed in conformity with current law and the manufacturer's instructions.

A faulty installation can cause damage to persons, animals or objects, towards whom the manufacturer cannot be held responsible.

The cut-off or automatic control devices of the appliance can only be modified by the manufacturer or by a duly authorized supplier.

3) INSTALLING THE TEPPANYAKI

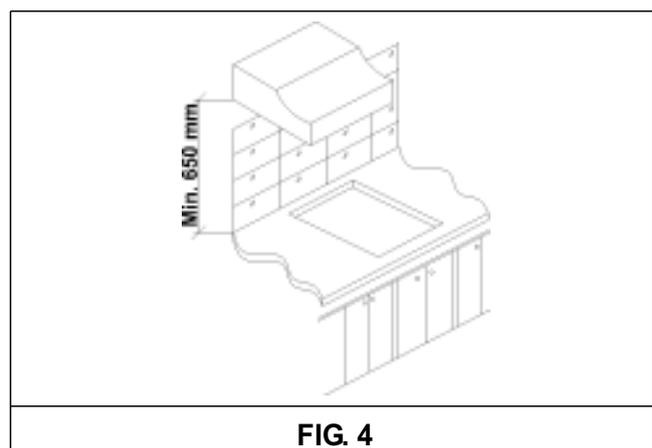
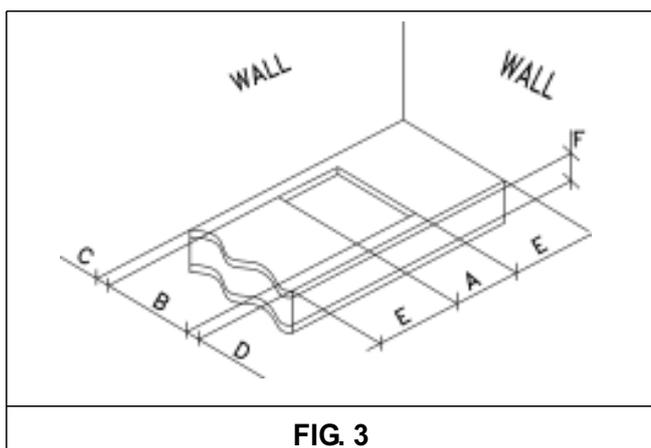
Take the Teppanyaki out of its packaging, unpack the various loose parts, then make sure it is not damaged. In case of doubt do not use the appliance and contact a qualified technician.

Packaging (cardboard, bags, expanded polystyrene, nails...) must not be left within children's reach as they are potential sources of danger.

An opening in the table top of the piece of modular furniture must be made with the dimensions indicated in fig. 3, making sure that the dimensions of the space required to install the appliance are observed (see fig. 4).

USEFUL MEASUREMENTS (mm)

A	B	C	D	E	F
282	482	59	59	100 min.	120



INSTALLATION

4) SECURING THE TEPPANYAKI

To secure the teppanyaki to the worktop the fastening clamps accompanying this booklet must be assembled. The following procedures must be carried out to do this:

- remove all movable parts from the teppanyaki;
- turn the appliance over taking care to place it on a soft surface to avoid damaging the external surfaces;
- remove the clamps "G" from the package and install them according to the diagram in fig. 5.

After these steps have been carried out, the special gasket that prevents liquids from leaking can be installed. To fit this gasket correctly, please strictly follow the directions below:

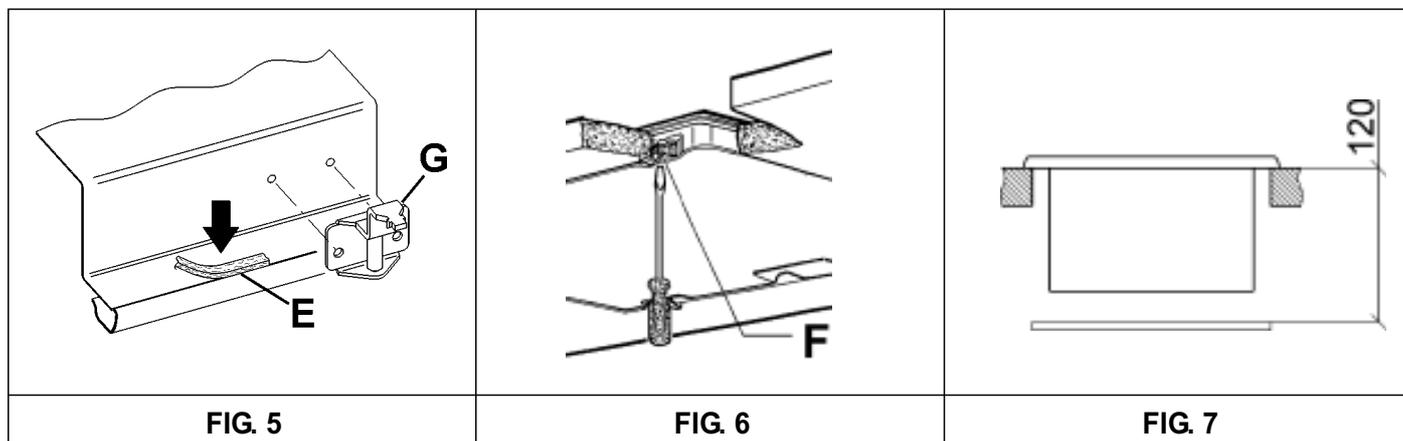
- detach the gasket strips from their support taking care that the transparent protection remains attached to the gasket.
- Put the gasket "E" (fig. 5) in the correct position under the edge of the table top, so that the outer side of the gasket fits perfectly with the external perimeter of the worktop. The ends of the strips must fit without overlapping.

- Make sure the gasket adheres to the countertop evenly all around, press it down with your fingers, then remove the protective strip of the gasket and position the teppanyaki in the opening made in the worktop.
- Secure the appliance by tightening the clamp screws "F" (see fig. 6).
- In order to prevent any accidental contact with the bottom surface of the teppanyaki heated during use, you must apply a separation in wood must be inserted and fastened with screws at a minimum distance of 120 mm from the top. (fig. 7).

WARNING:

note that the adhesive which joins the plastic laminate to the worktop must be resistant to temperatures of no less than 150 °C to prevent the covering from detaching.

The installer is advised that the rear wall, adjoining and surrounding surfaces of the barbecue must be resistant to a temperature of 90 °C.



INSTALLATION

5) ELECTRICAL CONNECTIONS

IMPORTANT: the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

The electrical connection must be made in conformity with current rules and regulations.

Before making a connection, check that:

- the voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- The capacity and outlets of the electrical installation are suitable for the maximum power output of the appliance (see the information label attached on the underside of the housing).
- The outlet or installation is provided with a ground connection according to standards and provisions currently in force. All responsibility is declined for failure to comply with these provisions.
- If a power cord is not supplied with the appliance, connect a cable with a suitable section to the terminal board (see the table in paragraph 6) keeping the ground wire longer than the lead wires in conformity with the diagram in fig. 8.

When connection to the power circuit is made through an outlet:

- apply to power cable "C", if not provided, a standard plug suitable for the load indicated on the information label. Connect the wires as in the diagram in fig. 8 taking care to observe the responses listed below:

letter L (phase) = brown cable;

letter N (neutral) = blue cable;

symbol \oplus (earth) = yellow-green cable.

- The power cord must be placed in a way that it does not reach an temperature of 90 °C in any position.
- To connect, do not use adaptors or switches as they may cause false contacts resulting in dangerous overheating.
- The outlet must be accessible after the built-in.

When connection is made directly to the power circuit:

- place a switch between the appliance and the circuit of an appropriate size for the load of the appliance and with a minimum aperture between contacts of 3 mm.
- Remember that the earth cable must not be broken by the switch.

- The electrical connection may also be protected by a high sensitivity differential switch.

It is strongly recommended that the yellow-green earth cable provided be connected to a good earth installation.

Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.

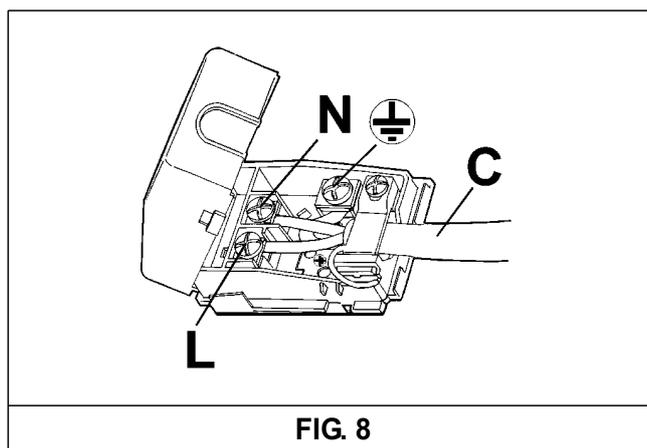
If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.

WARNING:

all of our appliances are in compliance with European standards EN 60 335-1, EN 60 335-2-6 and relative amendments.

This appliance satisfies the requirements of European directives:

- CEE 2004/108/CE concerning electromagnetic compatibility.
 - CEE 2006/95/CE concerning electrical safety.
 - CEE 2011/65/UE on the restriction of use of certain hazardous substances.
 - Regulation (EU) No. 66/2014 supplementing Directive 2009/125/EC.
- Standards EN 60350-2.**



MAINTENANCE

Before carrying out maintenance of any kind, disconnect the appliance from the mains. All maintenance must be carried out by authorized personnel only.

Procedure in case of malfunction

- Before contacting your nearest Service Centre, do the following.***
- collect data from the equipment data plate on the bottom (model and serial number).***

Attention! While waiting for resolution of the problem, you should stop using the appliance and disconnect it from the power supply. Do not attempt to repair or modify the appliance in any of its parts: in addition to voiding the Guarantee, this may be dangerous.

6) PART REPLACEMENT .

Note: in the event the power cord is replaced, the ground wire must be left longer than the lead wires (fig. 9) and the instructions in the paragraph "ELECTRICAL CONNECTIONS" must be observed.

7) TECHNICAL SPECIFICATIONS OF ELECTRICAL COMPONENTS

To facilitate the task of the installer a table with component specifications is included below.

ELECTRICAL COMPONENTS OUTPUT

Name	W
Teppanyaki	2400

MAINTENANCE

TYPE AND SECTION OF POWER CABLES

Type of cable	Total output of appliance	Single-phase power supply 220 V ~
Rubber H05 RR-F	2400 W	3 X 1.5 mm ² (*)
Neoprene H05 RN-F	2400 W	3 X 1.5 mm ² (*)
Neoprene H07 RN-F	2400 W	3 X 1.5 mm ² (*)

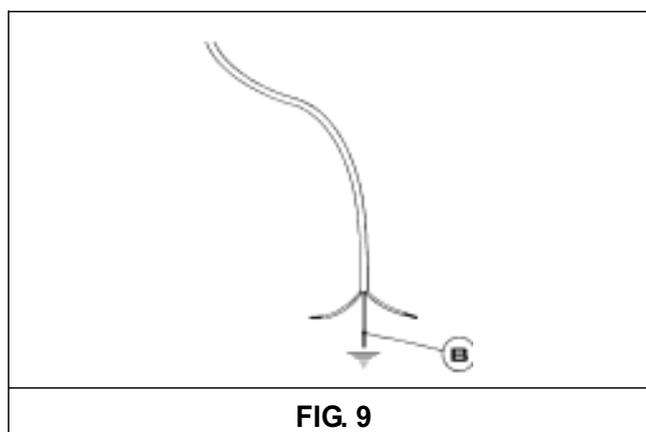


FIG. 9

TECHNICAL SPECIFICATIONS

TEPPANYAKI	
Voltage	220-240
Frequency	50/60 Hz
Total nominal power	2400 W

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORIZED PERSONS.

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this equipment was tested and adjusted by skilled personnel so as to guarantee the best operating results.

Original spare parts can only be found at our technical service centres and authorized stores. Every repair or adjustment necessary thereafter must be carried out with the greatest care by qualified personnel.

For this reason we recommend you always contact the dealer you purchased it from or our nearest service centre stating the make, model, series and type of problem experienced with the equipment. The relevant specifications are stamped on the information label attached on the underside of the appliance and on the label attached to the packing box. This information will allow the technician to procure the appropriate spare parts and guarantee that the right action is taken promptly. It is recommended that you note these specifications below so that they are readily available at all times.

MARK:

MODEL:

SERIES:

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

