

Fry quickly and simply with the Teppan Yaki griddle

Accessories

As accessories, Gaggenau offers two sizes of Teppan Yaki griddles, made from a multilayer material. They can be obtained from specialist retailers.

- GN232110 large size
- GN232230 small size

The cooktop does not include these accessories.

About Teppan Yaki griddle cooking

- Japanese cooking which uses an iron griddle to cook food
- Healthy cooking (you only need a small amount of oil)
- With the Teppan Yaki griddle you can cook a wide variety of food: meat, fish, vegetables, mushrooms, etc.

Method

- 1 Place the Teppan Yaki griddle on the cooktop
- 2 Switch on the cooktop. The TFT display will show the shape of the Teppan Yaki cooktop
- 3 Before applying heat, put a little frying oil or grease on the bottom of the Teppan Yaki griddle
- 4 Select the preheating power level (8 or 8.5)
- 5 After preheating for approximately 2-4 min., select the appropriate power level for the type of food (see table below)

Table

The following table shows the appropriate power level for each type of dish. Frying time may depend on the type, weight, thickness and quality of the food.

		Power level (17 levels)	Power level (9 levels)	Frying time (min)
Meat	Chicken breast (3/4" thick)	5-6	4-5	10-20 min
	Chicken kebabs (3/4" thick)	6-7	5-6	10-20 min
	Turkey breast (3/4" thick)	5-6	4-5	10-20 min
	Pork tenderloin/rare-medium	6-7	5-6	10-15 min
	Beef steak/rare-medium (1" thick)	8-8.5	7-8	10-20 min
	Beef steak/sirloin medium-well done (1" thick)	7-8	6-7	10-20 min
	Lamb cutlets	6-7	5-6	10-15 min
	Hamburgers	7.5-8	6-7	10-15 min
	Sausages	6.5-7.5	6-7	10-20 min
	Bacon	6.5-7.5	6-7	5-10 min
Fish	Shrimp/prawns	7.5-8.5	7-8	5-10 min
	Shellfish:Razor clams, cockles	7-8	6-7	5-10 min
	Cuttlefish/squid	7.5-8.5	7-8	10-15 min
	Salmon slices	6-7	5-6	10-15 min
	Sardines	7-8	6-7	10-20 min
	White fish (monkfish slices, sole)	6-7	5-6	10-15 min
Egg dishes	Scrambled eggs	4-5	4-5	10-15 min
	Fried eggs	6-7	5-6	10-15 min
Vegetables	Spring garlic/onions	5-6	4-5	10-15 min
	Zucchini, eggplant	6.5-7.5	6-7	10-20 min
	Red peppers	6-7	5-6	10-20 min
	Green peppers	6-7	5-6	10-20 min
	Green asparagus	6.5-7.5	6-7	15-25 min

* Preheat to level 6

** Preheat to level 5 or 6

		Power level (17 levels)	Power level (9 levels)	Frying time (min)
Other	American pancakes*	6-6.5	6	12-15 min
	Mushrooms	7-8	6-7	10-20 min
	Sliced bread/ Sandwiches/French Toast**	5-6	4-5	10-20 min

* Preheat to level 6

** Preheat to level 5 or 6

Care and cleaning

- To carry out a thorough and simple cleaning, we recommend cleaning the Teppan Yaki griddle by pouring a little cold water on the hot griddle once it is no longer in use. Allow the griddle to cool and clean it with a liquid detergent and a soft sponge, brush or cloth. Do not use abrasive products.
- To remove mineral deposits, limescale or colored stains, clean the griddle with a brush and a little pure wine vinegar or lemon juice. Then wash with water and detergent.
- To remove burnt grease, we recommend cleaning the griddle with a special stainless steel detergent. Stubborn stains may be removed with a non-corrosive degreaser, to be applied only to the stains. After using harsh products, be sure to clean the griddle with a liquid detergent and plenty of lukewarm water.
- If after using these methods the surface is still not clean, the most likely explanation is that during the cooking process the pan or part of it overheated and lost a bit of color. This discoloration (yellow, brown) is the oxidation of the stainless steel on the inner and/or outer surface. There is no danger (food-related or other) resulting from using a bleaching product.
- If you select higher than the recommended power levels, there is a high probability that the pan will deform and that, over time, the internal aluminum layers will start to melt locally. The pan will be damaged and cannot be repaired, so will therefore not be covered by any type of warranty.

Safety advice

Always use potholders to hold the griddle when removing food.

Do not remove the Teppan Yaki griddle from the cooktop without using potholders.

Instruction manual

The instruction manual includes additional information about the cooktop. Read it carefully.