




























Der Heiße Tisch®
Das Original.



Indoor. Outdoor. IPX4 Rated. Electric. Safe. Built To Last.

Operating + Owner's Manual

Unit	Power classes			
PU-60 120V or 230 V	1800 W 	2250 W 		
PU-70 120V or 230 V	1800 W 	2250 W 	2500 W CE	3000 W CE
PU-80 120V or 230 V	1800 W 	2250 W 	2500 W 	3000 W 
MO-51 120V or 230 V	1800 W 			
MO-61 120V or 230 V	1800 W 	2250 W 		
MO-80 120V or 230 V	1800 W 	2250 W 	2500 W CE	3000 W CE
MO-111 120V or 230 V	1800 W 	2250 W 	2500 W CE	3000 W CE
MO-60 120V or 230 V	1800 W 	2250 W 		
MO-70 120V or 230 V	1800 W 	2250 W 	2500 W CE	3000 W CE
TS-90 120V or 230 V	1800 W 	2250 W 		
TS-120 120V or 230 V	1800 W 	2250 W 	2500 W CE	3000 W CE
TS-150 120V or 230 V	1800 W 	2250 W 	2500 W CE	3000 W CE

About Japanese-style Teppanyaki Cooking

The key to teppanyaki cooking is that it is **quick and simple** and **incorporates the cook** as an integral part of the dining process, rather than relegating him or her to the kitchen or the grill.

One of the essential features of teppanyaki cooking is the **entertaining** way the food is cooked and served to waiting diners – very **relaxing, yet stimulating**. Seeing the fresh food, watching someone cooking – or **interacting** in the process – and smelling the **delicious aromas** is a sure thing to whet everyone's appetite.

Naturally, at home there is no grand performance like in a restaurant. However, this **sociable style** of cooking does afford the host/cook with the opportunity to **show off** their cooking skills and knowledge of ingredients.

The word teppanyaki derives from "teppan", which originally means "iron plate", while "yaki" translates to "grilling". Today teppanyaki-style cooking can be performed on an electric Bechtold stainless steel flattop grill, which can be used both, **indoors and outdoors**.

The food is being **cooked where it is to be eaten**. The diners are involved in the process by their **presence and interaction**, making the meal a very **convivial experience**. Teppanyaki-style cooking can **easily be adapted** to the Western style of barbecuing or grilling and is a **tasty alternative** for those who are seeking a change from traditionally prepared steaks and sausages.

Most of the preparation of a teppanyaki meal is done beforehand, and the cooking begins when all the company is seated around the table. Then the sampling of small amounts of **tasty delights** starts, as they are cooked and served. Many believe that it is even more fun to eat straight from the teppan. The Bechtold teppanyaki grill hotplate, or teppan, is a **very versatile** piece of equipment that can be used to cook a **wide variety** of other dishes as well, like breakfast, vegetables and dessert, or e.g. Okonomiyaki, a savory pancake, sometimes even called Japanese Pizza.

In Japan it is usual for food to be served in a series of smaller, separate portions, sometimes not much more than a mouthful that can be savored to the fullest. The most common side dishes are steamed or fried rice, salads, condiments and miso soup.

Imagine what you can do!

Re-invent cooking and entertaining with the unique Teppanyaki Grill from Bechtold.

Text inspired by Hideo Dekura's book "Teppanyaki"



Introduction to Teppanyaki Beyond Stirfry

Congratulations on your new Bechtold Teppanyaki electrical grill cook top. Not only is it a miracle worker when it comes to cooking, but also an exquisite example of timeless elegance in the tradition of Modern Classic Design.

The **Unique hot table Concept** combines high-tech German engineering and a tradition of over 125 years of innovation and precision manufacturing. Heavy gauge Premium German Stainless Steel, (8-10 gauge | 1/8"-5/32" | 3-5 mm thick) food-grade type 304, is cold pressed and hand-welded to provide rapid even heat distribution. A Bechtold teppan appliance performs equally well inside and outside, on a balcony, patio, terrace, deck or even on your yacht! All you need is a power outlet.

State-of-the-art high-tech heating elements cause a **temporary thermal expansion of the steel downward, thus forming a shallow cooking well.**

Cooking turns into entertaining fun and excitement with Bechtold. Whether it is the whole family gathering for a hefty breakfast or friends assembling for a five course gourmet meal, everything can be fried, seared, steamed or sautéed right at the center of everyone's attention. Before you know it, **everybody wants "a piece of the action"** and takes part in preparing the meal. In no time at all a delicious healthy lunch or dinner is ready to be enjoyed, plus including the host or chef.

The patented teppanyaki cooking center gently bows down when in use - **shallow-dip technology** - thus keeping all the delicious juices of vegetables, fruit, meat, poultry or fish. During cooking the drippings stay where they are, ready to be stirred up into a fantastic, naturally delicious sauce. Any excess can simply be dabbed up with tongs and a paper towel.

When switched off, the one-piece solid surface reverts to flat and does double-duty as additional work space, extra prep or warming area.

Before you start your culinary journey, please read this manual thoroughly and follow the simple instructions. To help you with your first steps into your cooking adventure, several recipes are at hand online at der-heisse-tisch.de, cookndine.com and qookingtable.com, as suggestions for you to experiment and **experience this fun and entertaining experience of "Cooking and Dining" together.**

What is "ShallowDip Technology"?

The innovative hot table line of products is based on the physical reaction of specially formed and pressed stainless steel to heat.

A Bechtold teppanyaki contact grill is safe to operate and easy to use, manufactured for carefree daily use for many years to come.



FIRST, PLEASE READ !!! IMPORTANT SAFEGUARDS !!!

- = Read ALL instructions, all pages!
- = The appliance is not intended for use by young children or infirm Persons without supervision. Young children should be supervised at all times to ensure that they do not play with the appliance.
- = Do not touch hot surfaces.
- = Observe the permissible operating voltage
- = Only operate with protective conductor with a nominal trigger of 30mA
- = To protect against electrical shock, do not immerse cord, plugs, or heating unit / cooktop in water or any other liquid.
- = Do not place near flammable objects / liquids
- = Close supervision is necessary when any appliance is used by or near children.
- = Unplug from electrical outlet when not in use (tables + portables) and before cleaning. Allow to cool completely before putting on or taking off parts.
- = Do not operate any appliance with a damaged cord or plug or after the appliance malfunctioned or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, tune up or adjustment.
- = The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- = Do not let cord hang over edge of table or counter.
- = Do not place on or near a hot gas or electric burner, nor 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 control to "0", then remove plug from electrical outlet.
- = Do not use appliance for any other than intended use such as space heating or work platform (standing on the table)
- = Absolutely do not operate product when covered.
- = Use only small amounts of liquids at a time when cooking.
- = Use only the minimum amount of fat to prevent splattering.
- = Use only non-abrasive and non-chlorine cleaning agents.

Extremely important:
!!! ALWAYS OBSERVE THE WARM-UP PHASE !!!

Before You Start

Remove the appliance from the box gently and remove all packaging materials.

IMPORTANT:

Do not destroy the box! Keep all packaging material.

Keep packaging elements away from children.

Check product for transportation damage.

Should you detect any evidence of potential damage, do not operate.

The appliance must be installed and hooked up by an authorized professional before operation. Make sure the mains connection AND breaker panel is in proper working order for the specification your appliance requires.

1. Install cooktop strictly according to supplied directions (in box).
Tables: Place product on a flat surface and make sure it is level.
Tables can easily be leveled using the adjustment nuts underneath the foot of the pedestal.
2. Clean surface with soapy warm water and a soft rag. Wash off all detergent remains with warm water.
3. Dry with a soft rag or paper towel, and shine using a few drops of plain vegetable oil with a dry, soft rag or paper towel. Or use "e-cloth".

Extremely important:

!!! ALWAYS OBSERVE THE WARM-UP PHASE !!!

For warm-up always set dial to position #5.

Wait until the orange indicator light is off.

Green operating light stays on. Then determine the actual cooking temperature.

!!! WARNING !!!

Any of the following actions will render the warranty void:

- Hook-up to a different power supply (voltage) than specified on the product label, located at the side of the temperature control box
- Disregarding the warm-up phase
- Tampering with the heating element enclosure or the control box
- Damaging, cutting or removing the thermostat
- Trying to repair the product or adding on components
- Using a power washer for cleaning or submerging it in liquid
- Standing on the appliance, pounding meat or dropping heavy items onto the cook top
- Leaving the appliance on for an extended period of time or overnight

Quick Start Operating Directions

Step 1: Remove everything from the cooking surface.

Wipe the surface clean each time before use.

Attach the power cord's "computer" end VERY FIRMLY to the rear of control box. Plug the other end into a grounded dedicated outlet with correct voltage (see label).

Step 2: WARM-UP

Set the dial to position 5 to pre-heat/warm-up (never ever higher!).

The green and the orange light will come on.

Step 3: Wait until the cooking area has warmed up, formed the "shallow dip" (about 3 to 4 minutes), and the orange indicator light is off.

The green operating light stays "on" permanently during operation

Step 4: Now set dial to desired cooking temperature.

NOTE: When operating a Bechtold teppan for the VERY first time you might hear slight crackling noises during the INITIAL warm-up phase, and possibly detect a wisp of smoke or faint smell. This is normal during the first few uses.

TEMPERATURE SETTINGS

1	150° F/65°C	warm
2	175° F/80°C	warm
3	200° F/95°C	wet clean
4	230° F/110°C	remove residues
5	265° F/130°C	sauteé

DIAL POSITION

6	295° F/145°C	fry
7	320° F/160°C	roast
8	355° F/180°C	griddle
9	385° F/195°C	grill
10	450° F/230°C	sear

Step 5: Wait until the orange control light is off.

The thermostat maintains the pre-set temperature (orange light will cycle on and off) during operation. The green operating light stays on.

Now oil the cooking center (if applicable) and place your food on the hot cooking surface.

IMPORTANT TIP: DO NOT OVERCROWD SURFACE WITH FOOD or it will steam instead of roasting and will not brown. Rather cook in batches if necessary.

Step 6: When finished, set temperature dial to a position between 3 and 4 for cleaning with water, or switch off for the time being.

Step 7: Always switch off the appliance after use. Detach the power cord from tables and portable units to avoid unintentional use

SAFETY WARNING:

DO NOT COVER the warm hot table after use for at least 1 hour thus allowing it to COOL DOWN COMPLETELY.

COOKING TEMPERATURES



!!! BEFORE YOU START: PRE-HEAT ON #5 !!!

#1-#3 LOWEST HEAT:	Keep food WARM in the center
#4 VERY LOW HEAT:	Melt butter or chocolate
#5 LOW HEAT:	!!!! Warm up !!!! + Clean up
#6 MEDIUM LOW HEAT:	sauté + cook delicate foods
#7 TRUE MEDIUM HEAT:	Bacon, pancakes, pork, chicken
#8 MEDIUM HIGH HEAT:	eggs, crepes, anything sticky
#9 HIGH HEAT:	stirry, roast vegetables, start burgers
#10 SEAR:	steaks ROAST starchy foods (e.g. potatoes, cooked rice)

Proceed according to recipes and use common sense. Adjust temperature if necessary (e.g. sauce getting too thick too fast due to the large surface, >gradually add more liquid).

Lower the temperature to finish the cooking process so the food stays juicy and doesn't overcook.

For ingredients with different cooking times, add successively or cook until "almost" done and finish in the warming area while proceeding with next ingredients of your dish.

The Bechtold Concept

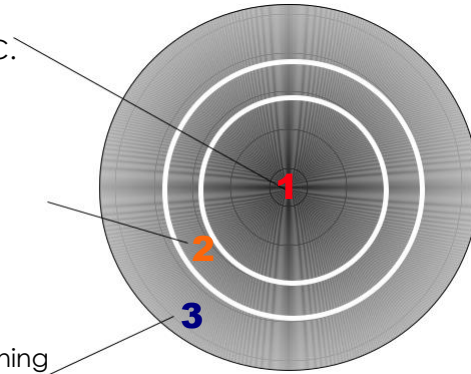
- WHEN ON** the cooking center **DIPS DOWN** slightly
 thus forming a slightly shallow cooking well
 >>>thermal expansion towards the heat source<<<
- WHEN OFF** center reverts back to perfectly flat and even

In operation the one-piece stainless steel table surface divides into **THREE (3*) DIFFERENT TEMPERATURE SECTIONS:**

● The **COOKING CENTER** with temperatures up to 450° F. / 230° C.

● The **WARMING AREA**, which surrounds the cooking center; a ring of up to 3-1/2" / 9cm width where the temperature is approx. 50% lower than the set cooking temperature.

● The **DINING AREA*** - the remaining space surrounding the warming area towards the edge of the table -, **which stays completely cool ***



Bechtold uniquely combines cooking procedures traditionally executed separately in the kitchen. Whichever portion of your meal you prepare first, when it has finished cooking simply push it into the outer warming area until the rest of the meal is done. The hot table conveniently eliminates the need for multiple trips back and forth from the kitchen.

Cleaning is fast and easy. NO CHEMICALS NEEDED!

Just add a little water while the surface is warm and wipe clean with paper towels or a soft rag.

To shine the surface and to remove possible streaks from cleaning or fingerprints, polish the cook top with a few drops of **plain vegetable oil, using a soft rag or paper towels**. You can also use a quick spritz of non-stick cooking spray to achieve the same result.

*Applies to full size free-standing tables only.
Bechtold built-in teppanyaki grill cook tops and portable units do not have a dining area.

Cooking Tools

UTENSILS

Using heat resistant plastic, nylon, silicone or wooden spatulas for moving and turning the food helps to avoid scratching the surface. However, many people actually like their hot table to develop a "patina".

Cutting directly on the solid stainless steel surface or using stainless steel spatulas is certainly possible, but not recommended. Your expensive knives will dull quickly and the cooking surface will sustain major signs of usage.

Do not use ceramic knives to cut food directly on the cooking surface.

Hitting the surface with pointed objects like knife tips, forks, skewers or the sharp corners of metal spatulas will leave scratch marks.

In North America we like the Joseph Joseph brand for utensils from the Elevate Collection, available at www.josephjoseph.com. For customers in Europe that like their hot table to develop a „patina“, we recommend utensils from Rösle or Wüsthoff which we offer in our webshop www.der-heisse-fisch.de.



TIP: Always have some extra spatulas handy for your guests or family members. To scoop up sauce, gravy or other liquids use a regular table spoon or flat bottom scoop, preferably with a straight front edge.

IN GENERAL, THE THINNER THE BLADE OF YOUR SPATULA THE EASIER IT IS TO PICK UP AND FLIP YOUR FOOD. A STRAIGHT FRONT EDGE WORKS BETTER THAN ROUNDED

TRY TO AVOID UTENSILS WITH SHARP POINTY EDGES OR CORNERS.



TIP: Try our Cloche to keep more heat around your dishes. With our cloche Your meal will be done faster and consistent everywhere. By adding water it is also possible to steam your dishes – perfect for vegetables, fish or mussels. Buy it today on www.der-heisse-fisch.de

Quick | Fresh | Healthy | Colorful

STIR-FRY 101

Better than take-out and easy to execute. Just follow these easy steps.

Select ingredients for taste, texture + color.

Keep it simple with only three to four.

Cut meat/veggies/fish into equally thick, bite size pieces so they will cook evenly.

Choose the right meat

As for beef, we strongly recommend nicely marbled skirt meat for flavor and tenderness. Pork cutlets (as marbled as possible) also work well. As for chicken, thigh meat tastes best.

Chill meat, then slice

You can freeze meat for just 20 to 30 minutes. Then – always - cut across the grain into slices. Cut veggies on the bias to provide as much surface area as possible.

Marinate for moisture

This works similar to brining. Don't marinate ahead. Right before starting to cook is fine.

Pat dry meat/poultry/fish. For the marinade combine

1 tbsp Tamari (Soy) sauce

1 tsp medium Sherry (we like the light "Fino" quality; do not use the sweet kind)

2-3 dashes ground white pepper

2 tsp corn starch – needed to make marinade adhere to the meat

Combine and add meat. When ready, drain thoroughly. Discard remaining liquid.

Always start with fresh Garlic + fresh Ginger root

Prepare some finely diced or whacked GARLIC (2-3 peeled cloves, depending on size) and a 2 inch piece of fresh, peeled (use back of a spoon) GINGER root, diced very small

Use high-smoke point quality Cooking Oil

Pre-heat teppan on #5, then set to 8 or 9. When hot (orange light off), add 2-3 thin "swirls" oil (1-2 tbsp; use neutral tasting, high smoke-point oils only; we prefer Tea Tree, Avocado or Grapeseed oil) IMPORTANT: STIR FRY for max. 30 seconds ONLY before adding other ingredients or the aromatics will burn.

TIP: Don't set temperature too low as the corn starch will not cook, which renders your stirfry soggy.

COOK VEGGIES FIRST

Add the slower-cooking vegetables first so they get a head start on softer vegetables.

Then add the more delicate ones. Start stirring right away until crisp tender. To steam, add 2 tbsp water at a time and cover with a lid. If adding meat, push veggies into the warming area when almost done. They will finish cooking while you stirfry the meat.

TIP: quickly blanch harder vegetables (e.g. brussel sprouts) ahead of time to speed up the stirfry process. For steaming you can use Wok lids from the Oriental store, or a domed glass frying pan lid.

FRY, don't boil the meat. Cook in batches if necessary.

If you want the meat to brown, give it some space. Again, add 4 thin circles of oil, cook Garlic and Ginger for 30 sec. Then add just ONE layer of meat and brown. DO NOT STIR RIGHT AWAY. Give it a minute. Then stir-fry for a couple of minutes only until red is just gone. Keep warm on the side.

Cook next batch. When done, combine with the veggies. Season with a little bit of Tamari and Sherry if necessary. For spice use more ginger, or add red Chile flakes, store-bought Chilli garlic sauce or any preference. For seafood, heat up sauce first, then add fish.

"Stir-Fry 101" was inspired in part by Eleanor Hoh, THE WOK STAR.

Cleaning Your Teppanyaki



Food residues can easily be “cooked off” by pouring a little water around the warm cooking center (compare to cleaning your stainless cookware where one brings water to a boil). **Warm unit on #4 or until water bubbles** when moved around.

Use a **non-scratch STRAIGHT EDGE (!) stiff spatula** (heat-resistant nylon or - best choice: wood). Gently loosen the residues bit by bit, moving the water around as needed.



!!! USE GREAT CAUTION: SURFACE + LIQUIDS ARE VERY HOT !!!

Wipe off the remains with a paper towel or soft rag. Utilizing tongs for holding the rag/paper towel may prevent burns. Clean with water until cleanser and food residues are gone.

To eliminate the last traces (if any) surface has to be **COLD !!!**

In North America we recommend "Barkeeper's Friend" ² Dust powder over the COLD surface. Add a little plain water. Using a soft rag, sponge or folded paper towel, **WORK COMPLETE SURFACE - ALONG THE GRAIN** (visible structure in the metal),

EDGE TO EDGE - in **LONG EVEN STROKES**.

!!! NEVER EVER in circles !!!

Use gentle, even pressure. Clean up with plain water.

In Europe we recommend the ready-to-use cleaning agent (no adding of water necessary) offered on our website www.der-heisse-tisch.de For very stubborn remains (e.g. burnt in oil), you can use a **NON SCRATCH (!)** cleaning sponge, such as Scotch-Brite Dobie¹, together with the cleaning agents.

REMEMBER !!! NEVER do circles !!!

Use gentle, even pressure. Clean up thoroughly with water.



To remove white or bluish discolorations, use BKF as described, or cut a lemon in half, squeeze lightly and wipe the **COLD** surface with the cut side of the lemon. Wipe off all remains with water. Dry with a soft rag or paper towel.

For extra sheen or to remove fingerprints, use a few drops of plain vegetable oil or non-stick cooking spray and a paper towel or soft rag. Wipe surface thoroughly with a clean, dry rag or paper towel to ensure all oil residue has been removed, which might stain your clothes.



VERY IMPORTANT:

WIPE THE COOKING SURFACE CLEAN WITH WATER BEFORE EACH USE.

Maintenance



Bechtold teppanyaki grill cook tops are manufactured in Germany using 60-80% recycled, professional food-grade type 304, German stainless steel, one of the best alloys available worldwide. This stainless steel does not rust when properly maintained. However, with outdoor use or when you live near water, where the air contains a lot of moisture or salt, oxidation can occur over time.

To prevent a reaction of the metal, maintain it well and **!!! WIPE CLEAN REGULARLY !!!** with just soapy water to remove all dirt particles adhering to the surface. They can harm even the best stainless steel over a longer period. Ever wondered why metal on a yacht is being cleaned all the time? That said,

NEVER EVER use chlorine bleach, cleaners containing chlorine bleach, other powdered cleaners like Ajax³ or any other acidic household cleaners, as those will break down the metal's stainless features.

NEVER EVER use regular steel cleaning pads, wire brushes or scrapers because they will destroy the invisible shield of stainless steel and will compromise the stainless features.

NEVER EVER use steel wool or oven cleaners as they can cause the steel to pit or corrode.

NEVER EVER work in circles; always clean with the grain.

To maintain the sleek appearance of the premium, satin hand-finish, avoid using utensils with sharp or pointy edges/corners. Heat resistant non-scratch spatulas work well. Do not chop food nor use sharp utensils directly on the surface. Stainless Steel will scratch, plus your treasured expensive knife will not like the hard surface and dull quickly.

Note: Did you know that professional teppanyaki chefs never actually touch the metal surface when cutting? Their knives are so sharp they slice through the food like butter without any pressure at all.

Minor scratches – which will accumulate over time from regular use – will not compromise the functionality of the appliance at all. If desired, the solid surface can be professionally buffed up if as often as you like.

Our favorite deep-cleaning and smoothing agent - Barkeepers Friend powder - is inexpensive and available in North America at many supermarkets in the cleaning products aisle and at most Home Depot Stores. For more information, visit www.barkeepersfriend.com

Barkeepers Friend original product label text:

BKF is the premium household cleanser. With a non bleach formula, it's is recommended for cleaning stainless steel cookware and sinks, glass and ceramic cook tops, solid surface counter tops, porcelain, even acrylic bathtubs and more. It's the best top-selling cleanser for removing rust, tarnish, hard water stains and lime scale. Made since 1882. Sprinkle BKF on a wet surface and rub gently with a wet cloth, sponge or cleaning pad. Rinse thoroughly. For difficult stains, make a paste and let it remain on the stain for up to one minute. Then rub gently and rinse well.

Warnings

The mentioned cleaning agents contain Oxalic acid. Do not ingest, inhale or allow product to get into eyes. If ingested, drink milk or water and seek medical attention. If in eyes, flush eyes with water for 15 minutes. For prolonged use or sensitive skin, use gloves. Do not mix with other household cleaning products including those containing ammonia or bleach. Keep away from children.

¹Scotch Brite is a trademark of 3M

²Barkeepers Friend is a trademark of Servas Laboratories, Inc.

³Ajax is a trademark of Procter & Gamble Corporation

General Cooking Guidelines

Bechtold teppanyaki products are safe and easy to handle. Generally speaking, they perform like a premium quality, extra large stainless steel skillet, griddle or plancha.

Prepare all ingredients you need and have them handy before you start cooking. **Have all necessary cooking utensils ready.** We recommend to use non-scratch heat-resistant tools like, e.g. wooden or nylon/silicon spatulas, tongs with covered tips, non-scratch whisks. You might want to have individual utensils for everyone sharing the preparation of the meal.

Different foods require different cooking temperatures.

Adjust the temperature by setting the temperature dial and wait until the set temperature has been reached (orange light off).

After the cooking temperature has been reached, simply wipe the cooking area with a very small amount of your preferred cooking oil for low-fat, healthy meals. A pump-sprayer for oil or any plain non-stick cooking spray also works very well. **TIP:** To avoid overspray which might burn, lightly spray or coat the food itself instead of the surface.

Always start with cooking the ingredients which need the most cooking time. When those are almost finished, place the food into the surrounding warming area, be it just to keep hot or to finish the cooking process. Meanwhile proceed cooking the next ingredient.

When cold food comes in contact with the hot cooking center the appliance starts heating again (orange light comes on) due to a brief temperature loss caused by the different temperatures of cold food and hot cooking center (= RECOVERY TIME).

The first few minutes your food might stick to the cooking surface. Relax. Like with any other non-coated surface, the food will loosen with continued cooking while releasing its own juices. You will be able to move it around with ease after just a few minutes.

Always have a small pitcher with water handy to moisten ingredients that contain little moisture (e.g. certain vegetables). When preparing pasta and rice, continuously add small amounts of liquid, a little at a time and stir frequently until it has been absorbed to achieve the desired consistency (the process is very similar to preparing Risotto).

Cooking Stir Fry: Quick, healthy and easy to prepare

Creating a stir fry must not necessarily mean using oriental spices. **Create your very own version from fresh ingredients,** cut everything to about the same size and use your own favorite spices. Refer to our STIR-FRY-101 for valuable tips on achieving the best results. Ranging from vegetarian to shrimp, steak and chicken, plenty of convenient choices are also readily available in the frozen food section of most supermarkets.

It is not necessary to clean the cooking center in-between cooking different food courses. The combined flavors of the drippings and/or juices collected in the center will provide an excellent base for delicious sauces. **To produce a sauce,** lower the temperature to 4-5 and simply de-glaze SLOWLY with your preferred liquid.

Built-In-Models

Teppanyaki built-in devices must be connected to the table top according to the enclosed drilling template and installation instructions and may only be operated when installed. Otherwise you risk irreparable damages of the dip-in-technology. This requires some manual skill. We therefore recommend that you have this work carried out by a specialist company (depending on the tabletop stonemason or carpenter). Unfortunately, we cannot accept any liability for any damage that may occur to your table or kitchen top when you ignore the drilling templates / installation instructions. Please note the following information, especially when installing in natural stone:

The device may only be installed after reading the installation instructions, otherwise damage may result! Cutout dimensions are mandatory!

Please note that the stainless steel grill surface bends slightly when switched on, which creates a dip-in of the cooking center. This movement is intentional and is intercepted by the threaded bolts. Please do not cut off the protruding bolt ends!

A specialist (stonemason or carpenter) can advise you on every aspect to watch out for. We recommend the following minimum distances: 15 cm kitchen worktop all around the hotplate, and for flush-mounted hotplates a gap of at least 2 mm between the edge of the hotplate and the start of the worktop. A marble plate should be at least 4 cm thick, a wood and granite/ceramic plate at least 3 cm.

In the case you have a stone/ceramic plate, ask to your specialist company about making slots filled with fiberglass on the underside of the natural stone. This is a common practice for securing natural stone. The narrow areas / material strips around large cutouts (e.g. for sinks, stoves, hot plates) are professionally reinforced on the underside in this way. This supports and reinforces these narrow areas of material and is intended to prevent possible damage.

In addition, custom pre-cut angles should be installed (see installation instructions). The forces exerted on the counter material during operation (lifting off at the edges) should be distributed more evenly.

VERY IMPORTANT: Adhering to the above steps generally leads to avoiding damage to stone/ceramic slabs. Unfortunately, these natural materials have their limits and in rare cases, despite compliance with these requirements, damage to stone/ceramic plates (especially marble) cannot be ruled out. For this reason, the manufacturer cannot be held responsible for damage to worktops caused by installing a teppanyaki-built-in-model.