
Quick and easy frying with Teppan Yaki

Accessories

Gaggenau offers two Teppan Yaki sizes as accessories, which are made of multilayer material and can be obtained from specialist retailers.

- GN232110 large size
- GN232230 small size

Your hob is not supplied with these accessories.

About Teppan Yaki cooking style

- Japanese cuisine that uses an iron griddle to cook food
- Healthy cooking (small amount of oil is necessary)
- High variety of food can be prepared by Teppan Yaki: meat, fish, vegetables, mushrooms... etc.

Method

- 1 Place the Teppan Yaki grill on the hob
- 2 Switch on the hob. The shape of the Teppan Yaki grill will appear on the TFT display
- 3 Put a little oil or frying fat on the base of the Teppan Yaki grill before applying heat
- 4 Select the power level for pre-heating (8 or 8.5)
- 5 After pre-heating, select the correct power level for the type of food (see table below)

Table

The following table shows which power level is suitable for each dish. The 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 (2 cm thick)	5-6	4-5	10-20 min
	Chicken skewers (2 cm thick)	6-7	5-6	10-20 min
	Turkey breast (2 cm thick)	5-6	4-5	10-20 min
	Pork loin/sirloin	6-7	5-6	10-15 min
	Beef steak/sirloin rare (3 cm thick)	8-8.5	7-8	10-20 min
	Beef steak/sirloin medium (3 cm thick)	7-8	6-7	10-20 min
	Lamb chops	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	Shrimps/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 steaks	6-7	5-6	10-15 min
	Sardines	7-8	6-7	10-20 min
	White fish (monkfish steaks, 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	Garlic/onions	5-6	4-5	10-15 min
	Courgettes, aubergines	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
Miscellaneous	Mushrooms	7-8	6-7	10-20 min
	Sliced bread	5-6	4-5	10-20 min

Care and cleaning

- For adequate and simple cleaning, we recommend that you pour a little cold water on the hot hob once you have finished using it. Allow the hob to cool and clean with liquid detergent and a soft sponge, brush or cloth. Do not use abrasive products.
- To remove mineral or limescale remains or discolouring, clean the hob with a brush and a little pure wine vinegar or lemon juice. Then wash with water and detergent.
- To remove burnt fat, we recommend cleaning the hob with a special detergent for stainless steel. Tough stains can be removed with a non-corrosive grease removal product, which should only be applied to the stains. After using aggressive products, make sure you clean the hob with a liquid detergent and lots of warm water.
- If the surface is still not clean after using these methods, it is most likely that the pan or part of it has overheated and there is loss of colour. This discolouring (yellow, brown) is the oxidisation of the stainless steel on the internal and/or external surface. There is no risk (to the food or other risk) in using a product with discolouring.
- If you select higher than recommended power levels, it is more likely that the pan will deform and that, with time, the internal aluminium layers will start to melt locally. The pan will be damaged beyond repair, which under no circumstances will be covered by the guarantee.

Safety precautions

Do not remove the Teppan Yaki grill from the hob without wearing oven gloves.

Instructions manual

The instructions manual includes additional information on the hob. Read the manual carefully.