



Instruction manual for TEPPANYAKI

Model code: C995T



Contact Caple on 0117 938 7420 or for spare parts www.caple.co.uk

www.caple.co.uk

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.
- 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.
- Danger of fire: do not store items on the cooking surfaces.
- Don't use a steam cleaner for the cleaning the hob.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the hob during cleaning
- These instructions apply only if the symbol of the country appears on the appliance. If the symbol not appear on the device you need to refer to the technical instructions required that the manufacturer will provide for the amendment of the appliance in terms of use of the destination country.
- Carefully read the instructions before installing and using the appliance. The manufacturer is not responsible if the installation and improper use of the device causing injury or damage. Keep the instructions handy as a reference for the future.
- Never leave the appliance unattended during food preparation because oil and grease could cause a fire.
- When the unit is connected directly to the power supply, you need a switch insulating omnipolar. It is necessary that the appliance can be completely disconnected from the network in accordance with the conditions of the category III on the overvoltage. The earth cable is not included.

- If the power cable is damaged, it must be replaced by the manufacturer, by an authorized technician or by a qualified person to avoid danger.
- When connecting the power cable, make sure it is not in direct contact (eg. through the use of insulation sleeves) with parts that can reach temperatures of over 50 ° C.

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Disposal of old electrical appliances

The European Directive on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

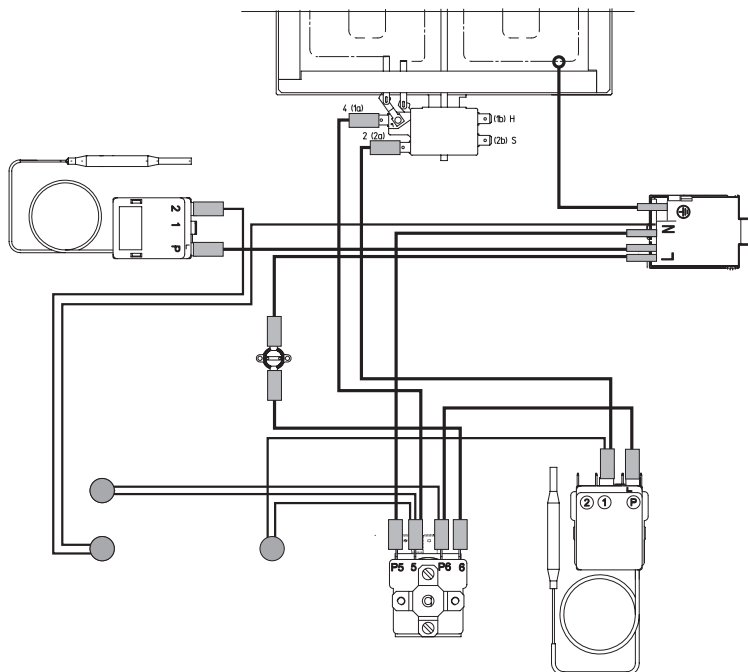
Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance

- The appliance must be connected by an approved engineer in accordance with the regulations in force.
- The installer is responsible for the good operation of the appliance. He must explain its operation to the user, with the aid of this manual.
- The plug must be accessible after installation.
- If the supply lead is damaged, it must be replaced by an equivalent lead (H05GG-F or H05SS-F 3x1,5mm²) available from the after-sales department.
- It is also necessary to provide a bipolar cut-off device in your power supply circuit, where the opening of the contacts is more than 3 mm.
- A 16-ampere fuse is necessary.
- Your teppan yaki uses 2.500 watts. It is therefore absolutely necessary for your electric wiring system to be able to supply that power without danger.
- Your teppan yaki MUST be connected to earth.
- Cooking with the teppan yakki necessarily involves the emission of fumes. This factor will have to be taken into account when choosing the place where your teppan yaki is to be fitted.

**IT IS ABSOLUTELY IMPERATIVE TO LEAVE A SPACE OF AT LEAST 5 CM BETWEEN THE BOTTOM OF THE TEPPAN YAKI AND THE FIRST SHELF OF THE KITCHEN UNIT.
DO NOT STORE INFLAMMABLE GOODS IN THE SPACE BELOW THIS APPLIANCE.**

WARNING : If the teppan yaki malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the teppan yaki is hooked up.

•Electrical connection:



2 / FITTING

This teppan yaki is built into a work surface or kitchen unit by simply cutting a hole the corresponding shape.

Any support may be suitable: brickwork, timber, metal, granite, laminate, etc.

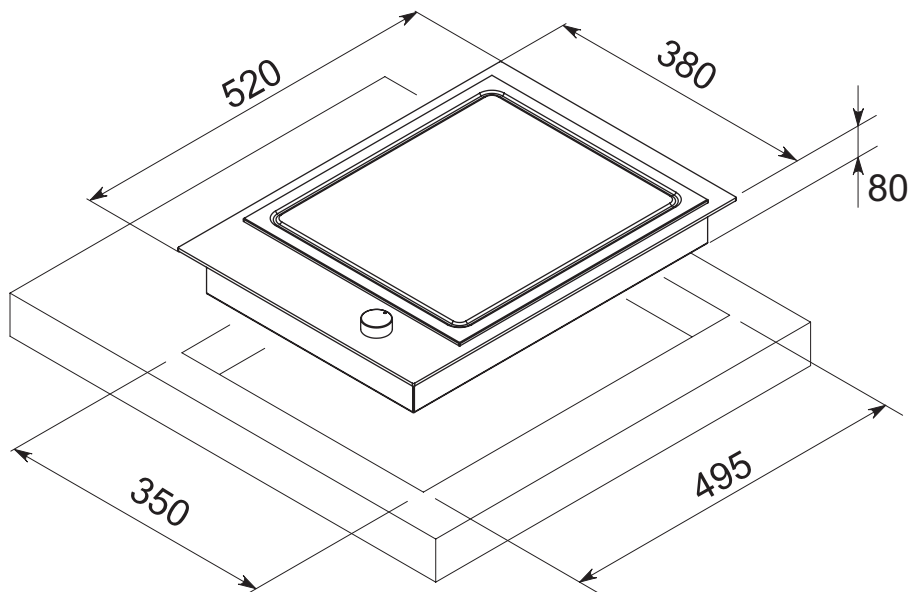
Dimensions of appliance:

520 x 380 mm

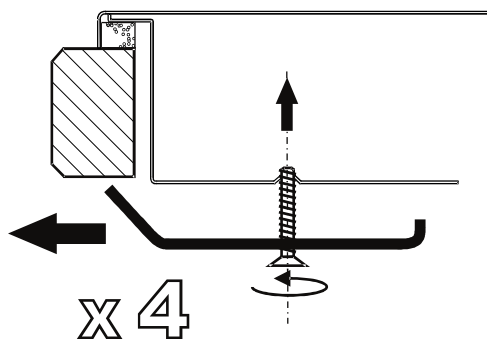
Dimensions of hole cut in work surface:

495 x 350 mm.





The appliance is fixed to the work surface with four fixing pins delivered in the package..



•Special precautions:

This appliance is exclusively intended for domestic use. Any other use will nullify the guarantee.

Do not forget that the teppan yaki reaches very high temperatures when operational.

Never leave the appliance in operation without supervision.

Do not allow children to operate the appliance.




No guarantee will be given for damage caused by non-observance of this document.

This appliance complies with the EN 60335-2-6 standard with regard to the heating of cabinets.

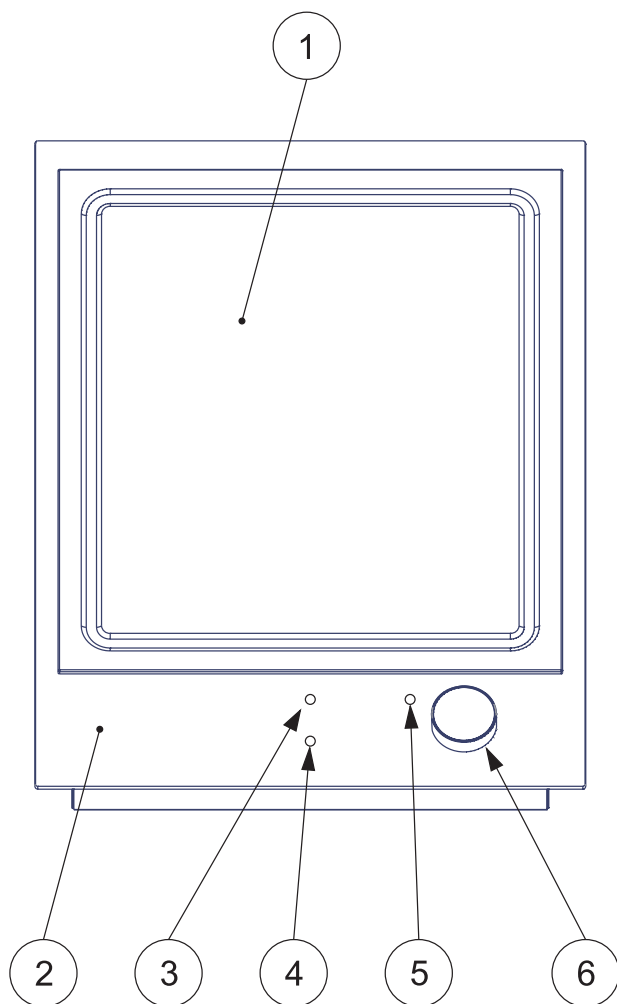
•The controls:

The control knob enables you to regulate the cooking temperature.

The warning lights give you information on the operation of the appliance:

	<p>This warning light shows when the appliance is ON.</p>
	<p>This warning light turns off when the selected temperature is reached.</p>
	<p>This warning light enables you to check the residual heat of the cooking panel.</p>

•The appliance:



- 1 Stainless steel plate
- 2 Glass frame
- 3 Residual heat warning light
- 4 ON/OFF warning light
- 5 Heating warning light
- 6 Thermostat knob

Before any utilization, preheat for 5 to 10 minutes.

The position of the knob is indicative, according to the type of food to be cooked.
It may vary in relation to the quantity used, and the personal taste of the consumer..

Thermostat position	Preparation	Cooking time	Observations
90°	Dish-warmer	-	Place the plate onto the appliance
210°	Toasted bread	6 min.	3 min. on each side
180°	Caramelised pineapple slices, brochettes of fruit	9 min.	Turn every 3 min.
180°	Half-tomatoes, mushrooms, onion slices	25 min.	Turn every 3-4min.
170°	Fresh salmon steaks, trout, sole, scampi	8 - 10 min.	4 – 5 min. on each side
180°	Sausages	15 min.	Turn every 2 min.
180°	Brochettes of meat	12 - 15 min.	Turn every 3 min.
180°	Rare Beef	10 min.	4 – 5 min. on each side
180°	Well-done beef	10 - 12 min.	Turn every 4 min.

The teppanyaki can also be used to provide an ideal "large hob" for simmering.

Use a general purpose pot that is the same size as the cooking surface.

- Depending on the amount being cooked, the simmering will stabilise between the 90° and 130° positions.
- Cover the pot to maintain the moisture; remove it to reduce moisture.

This type of application is ideal to prepare:

- Stews
- Casseroles
- Soups

Each time after use, ensure that the control knob is returned to position 0.

- **Cleaning the cooking panel**

- appliance must be warm +/-65°.
- scrape off any solid residue with the help of a spatula or scraper.
- moisten the cooking surface with vinegar and cold water.
- rub the cooking surface with the help of a scouring sponge and a bit of soap.
- sponge down and rinse with the help of the same scouring sponge.
- once the surface is clean, dry with a paper towel.

- **Cleaning the glass frame**

Clean it regularly with a damp cloth on which you may spray a small amount of glass-cleaning products.

Do not clean the equipment with a pressure or steam cleaner, since you risk creating a short-circuit !

6 / AFTER SALES SERVICE

Any maintenance on your equipment should be undertaken by a qualified engineer approved by the manufacturer.

If you need to book a service call, please contact Caple on 0117 938 7420 or email on service@caple.co.uk

When making an appointment, state the full reference of your hob (model, type and serial number).

This information appears on the rating plate attached to the underside of the hob

Caple Service
Fourth Way
Avonmouth
Bristol
BS11 8DW

t: 0117 938 7420
e: service@caple.co.uk
www.caple.co.uk

Please keep this instruction manual for future reference

The manufacturing firm refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without effecting the essential characteristics of functionality and safety.