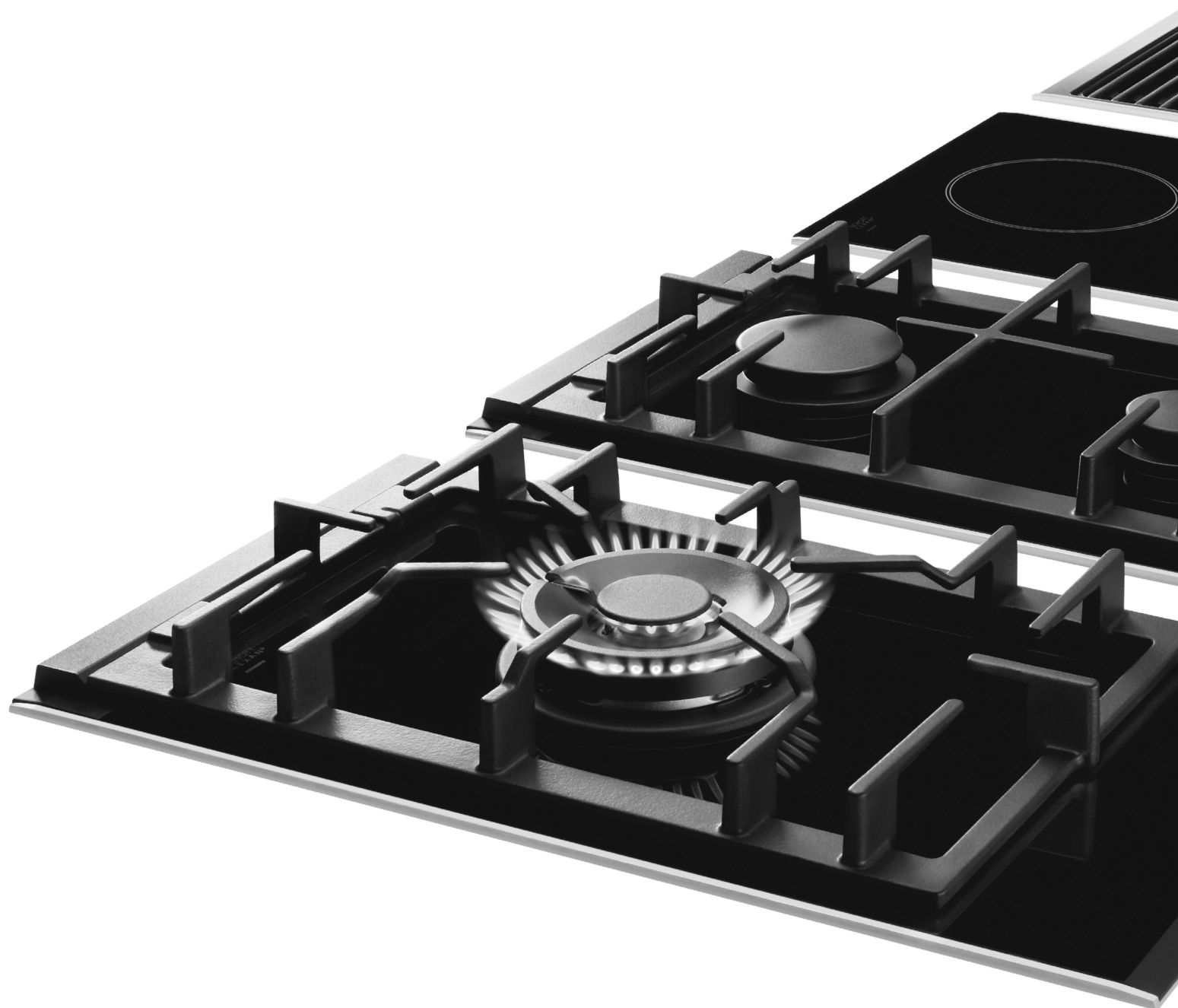




PKY475N14W
鐵板燒
Teppan Yaki



BOSCH

[zh-tw] 說明手冊	3
[en] Instruction manual	11

重要安全資訊	3
損壞原因	4
環境保護	4
符合環保規定的廢棄處理	4
瞭解本電器	5
屬於您的全新鐵板燒	5
控制面板	5
餘熱指示器	6
第一次使用前	6
清潔	6
加熱鐵板燒	6
設定鐵板燒	6
開關鐵板燒	6
設定溫度	6
保溫設定	6
清潔模式	6
關閉後方加熱區	6

設定表	7
自動時間限制	7
提示與訣竅	8
計時器	8
基本設定	8
變更基本設定	8
保養與清潔	9
清潔本電器	9
請勿使用以下的清潔用品	9
修復故障	10
售後服務	10

關於產品、配件、備品與保養的其他資訊，請參閱
www.bosch-home.com.tw

⚠ 重要安全資訊

請仔細閱讀本說明書中的指示，才可以安全並正確地使用本電器。請妥善保管說明手冊及安裝說明，以便未來使用或交給下一位持有人。

在開箱後請檢查電器是否有損壞。若在運送過程中已發生損壞，請勿將電器連接電源。

僅經過認證的專業人員可在不使用插頭的情況下連接本產品。因不當連接而造成的損壞，不在保固範圍之內。

本電器僅供家用。只限準備食物及飲料之用。操作時務必在場監督。僅供室內使用。

本電器不適合與外部計時器或遙控操作搭配使用。

8 歲以上的兒童，身體、感官或精神有障礙者，以及欠缺使用本電器經驗和知識者，可由監護人在旁監督或指導如何安全使用並明瞭其危險性後，使用本產品。

不可讓兒童將本電器當作玩具、或在本電器周圍玩耍。8 歲以上兒童可於有人在旁監督的情況下進行本電器的清潔與保養。

8 歲以下的兒童須與本電器及其電源線保持距離。

火災風險！

- 高溫油脂可能會快速點燃。請務必看守並注意高溫油脂的使用。請勿使用水撲滅正在燃燒的油脂。關閉電爐。小心使用蓋子、滅火毯或類似的物品來滅火。

- 電器過熱的話，可能會使易燃物著火。請勿在本電器的下方或鄰近處放置或使用易燃物品（例如噴罐、清潔劑）。請勿在本電器的上方或內部放置易燃物品。

燙傷風險！

- 運作時可接觸部分會變得非常高溫。請勿觸碰高溫部件。兒童應保持安全距離。
- 當電器的蓋子蓋上時，熱能會累積。請在本電器完全冷卻後再蓋上電器的蓋子。請勿在電器蓋子蓋上的狀態下開啟本電器的電源。請勿在電器的蓋子上放置食物或使用蓋子來幫助食物保溫。

觸電風險！

- 不當維修會造成危險。維修作業需由我們的專業售後服務工程師負責。電器如有故障，

請拔掉烤箱插頭或更換保險絲盒內的保險絲。請聯絡客服中心。

- 電器上的電源線絕緣層與機體的高熱零件接觸時可能會融化。請勿讓電源線與機體的高熱零件接觸。
- 請勿使用任何高壓清潔器，以免觸電。
- 損壞的電器可能導致觸電。請勿開啟損壞電器的電源。請拔掉電器插頭或關閉保險絲盒內的斷路器。請聯絡客服中心。

損壞原因

不鏽鋼燒烤表面很堅固且光滑，但就像高品質的鍋具，隨著時間也會留下使用痕跡。但這些不會影響產品使用。不鏽鋼表面有些許黃色汙漬為正常現象。

注意！

- 燒烤表面上的刮傷或劃痕：請勿在燒烤表面上使用刀具。請使用隨附的鍋鏟將食物翻面。請勿拿鍋鏟敲打燒烤表面。
- 如果硬物或尖銳物品掉落至玻璃陶瓷製的控制面板或玻璃陶瓷蓋子會造成損傷。
- 玻璃陶瓷蓋子：在本電器完全冷卻下來前，請勿蓋上玻璃陶瓷蓋子。請勿在蓋子蓋上的狀態下開啟本電器的電源。請勿將蓋子作為烹調或保溫用途。

環境保護

符合環保規定的廢棄處理

以環保方式處理包裝。

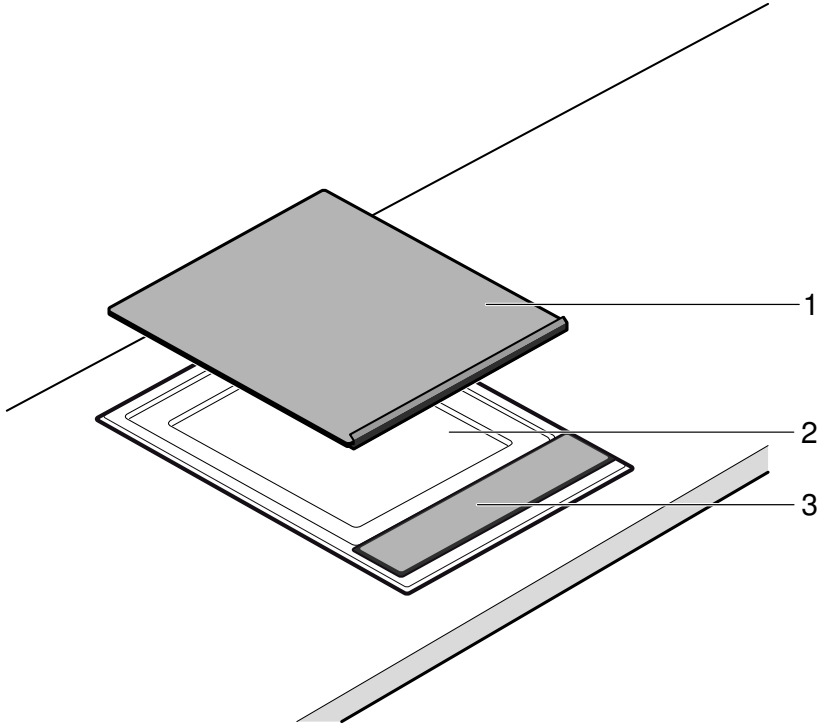


此電器貼有歐盟關於使用過的電器及電子產品的指令 2012/19/EU（使用過的電器及電子產品 - WEEE）相關標籤。該指令包含歐盟範圍內舊電器退還及回收的規範。

瞭解本電器

此處為您的新電器組成部位與控制面板的概要說明。

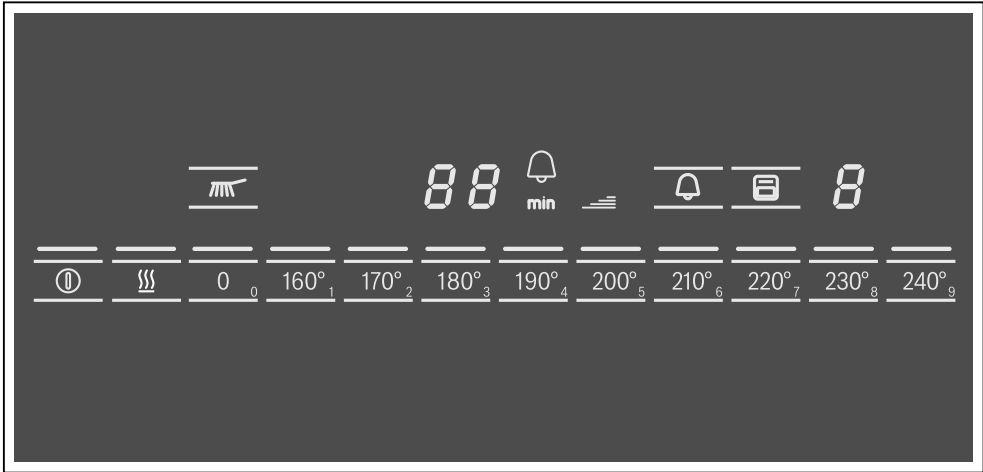
屬於您的全新鐵板燒



No.	組成部位
1	玻璃陶瓷蓋子
2	燒烤表面

No.	組成部位
3	控制面板

控制面板



控制選單	
ⓘ	主開關
🔥	保溫設定
0-240°	溫度設定範圍
0-9	時間設定範圍
🌀	清潔模式
🔔	計時器
🔒	關閉後方加熱區

顯示幕	
H/h	餘熱指示

顯示幕	
🌀	預熱符號
🔔	計時器符號
88	烹調時間

控制功能

觸碰個別符號即可啟動該功能。

提示

- 如果您一次觸碰多個符號，不會變更設定。您可藉此擦拭控制面板上的汙漬。
- 請務必保持控制面板乾燥。潮溼會降低其效能。

餘熱指示

鐵板燒有兩階段餘熱指示燈。

如果 H 顯示在顯示幕上，意味著鐵板燒還很燙。待鐵板燒降溫後，顯示幕會切換至 h 。待鐵板燒完全降溫後，指示符號會熄滅。

第一次使用前

在本節中，提供初次使用鐵板燒烹調食品前的準備工作。請先詳讀「重要安全資訊」一節。

清潔

在初次使用鐵板燒之前，請用微溫的肥皂水及軟布將其徹底清潔。

加熱鐵板燒

若要去除新鐵板燒的氣味，可在鐵板燒淨空時加熱。以 240°C 加熱 30 分鐘最為適當。

設定鐵板燒

在本章節，您可以了解如何設定鐵板燒，下表顯示不同菜餚合適的溫度與烹調時間。

開關鐵板燒

請使用主開關來開啟或關閉鐵板燒。

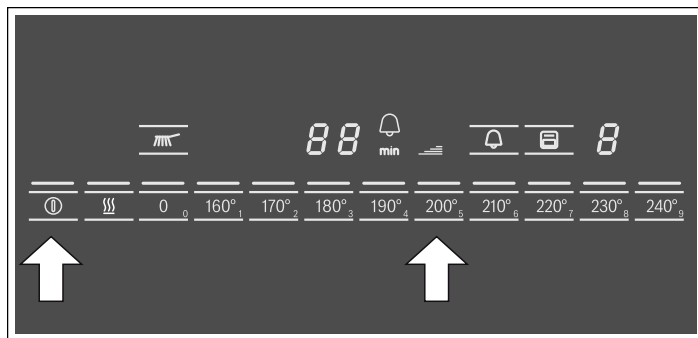
開啟：點選 ① 符號。訊號聲響起。主開關上方的指示燈亮起。可開始使用鐵板燒。

關閉：點選 ① 符號直到主開關上方的指示燈熄滅。鐵板燒已關閉，待完全降溫餘溫指示才會熄滅。

提示：如果燒烤設定為 0，20 秒後鐵板燒會自動關閉。

設定溫度

1. 請使用主開關來開啟鐵板燒。
2. 在設定範圍中設定所需溫度。



到達設定的溫度時，訊號聲將響起，預熱符號會熄滅。您現在可以將食物放置在燒烤表面上。

提示：可以藉由開關鐵板燒來調節熱度，即使在使用最高溫烹調時，亦可採用此方式。

保溫設定

鐵板燒必須是在開啟狀態。

在控制選單選取保溫設定 III。

請勿一次保溫太多食物。食物務必放置在燒烤表面才能保溫否則會冷掉。食物請勿過度保溫以免太乾。

清潔模式

點選清潔模式 III，將電器加溫至 40°C 。您可以在燒烤表面上加水與清洗液來浸泡油垢（最長 1 小時）。待油垢溶解後，您可以開始清潔。

關閉後方加熱區

準備小份量食物時，您可選擇僅使用前方加熱區。並使用後方加熱區來保溫食物。

鐵板燒必須開啟。

點選 III 符號。III 上方的指示燈亮起。此時後方加熱區已關閉。

當您再次開啟鐵板燒時，仍會維持此設定。您可以在基本設定中變更此項設定。

設定表

請在預熱時間結束後，再放置食物。

以下表格內的細項為輔助說明，可將之套用至已預熱的鐵板燒。
數值依據燒烤食材種類與份量不同而異。

肉類 / 禽肉

料理	溫度	烹調時間	份量 / 厚度
五分熟牛排 *	以 230 - 240 °C 炙烤 持續以 180 °C 燒烤	每一面烤 2 - 3 分鐘 5 - 7 分鐘	約 2 公分
帶骨豬頸肉排	210 - 220 °C	15 - 20 分鐘	約 2 公分
豬排 **	170 - 180 °C	13 - 17 分鐘	最厚 2 公分
炸豬排或羔牛排，裹麵包粉 ***	190 - 200 °C	10 - 13 分鐘	0.5 - 1 公分
火雞排	210 - 220 °C	8 - 15 分鐘	1 - 1.5 cm
雞胸肉	180 - 190 °C	15 - 20 分鐘	2.5 - 3 公分
牛肉條或豬肉條，醃製 ****	200 - 210 °C	8 - 10 分鐘	600 - 700 公克
火雞胸肉條 ****	180 - 190 °C	7 - 9 分鐘	600 - 700 公克
碎肉	230 - 240 °C	9 - 11 分鐘	約 600 公克
漢堡肉	180 - 190 °C	13 - 16 分鐘	最厚 1 公分

* 例如，肋眼牛排、菲力牛排、沙朗牛排，當牛排的肉汁出現在肉上時，牛排為五分熟。

** 需施力加壓並翻動數次。

*** 請倒入足夠的油，以免裹粉過乾與燒焦。

**** 均勻擺放肉條，使其不相互碰觸。

魚類

料理	溫度	烹調時間	份量 / 厚度
魚排 *	190 - 200 °C	7 - 10 分鐘	約 2 公分
鮭魚排	170 - 180 °C	18 - 20 分鐘	約 3 公分
鮪魚排	190 - 200 °C	18 - 20 分鐘	約 3 公分
明蝦	210 - 220 °C	8 - 10 分鐘	每隻 30 公克

* 適合燒烤的魚類 (例如：鮭魚、鮪魚、鰹鰾魚、鱸魚、梭鱸魚)。若怕魚肉沾黏於燒烤表面，燒烤前可先沾麵粉。將魚皮面朝下開始燒烤，盡可能僅翻面一次。

蔬菜

料理	溫度	烹調時間	份量 / 厚度
蘿蔔，切絲	190 - 200 °C	6 - 8 分鐘	約 500 公克
青椒，條狀	200 - 210 °C	4 - 6 分鐘	約 500 公克
茄子，切片 *	200 - 210 °C	6 - 8 分鐘	約 500 公克
櫛瓜，切片	190 - 200 °C	6 - 8 分鐘	約 500 公克
洋蔥圈	190 - 210 °C	5 - 7 分鐘	約 500 公克
蘑菇，切片	230 - 240 °C	10 - 12 分鐘	約 500 公克
煮熟的馬鈴薯，切片	210 - 220 °C	10 - 12 分鐘	約 500 公克

* 燒烤前將鹽巴灑在茄子上，放置 30 分鐘後輕輕拍乾。

自動時間限制

若設定未經變更，且鐵板燒已經運作一陣子，自動時間限制功能將被啟動。

加熱元件已關閉。且顯示幕會交替閃爍 *F* 與 *G*。

如果您觸碰任何控制選單選項，顯示幕會熄滅。您可重新進行設定。

時間限制會依據溫度設定而啟動。

提示與訣竅

- 當加熱指示燈熄滅，將食物放置在燒烤表面上。在烹調需要較高溫度的食材時，也須按照上述指示。
- 用本電器隨附的鍋鏟將肉 / 禽肉片、或魚在燒烤表面上壓平。待肉品能夠輕鬆離鐵板時再翻面，以保持肉質。破壞肉質會使肉汁流失並使之過乾。
- 將肉 / 禽肉片或魚分開放，以避免其吸收液體。

- 烹調前或煎煮時請勿切或搓肉以免肉汁流失。
- 煎煮前請勿灑鹽，以免流失肉汁與水溶性營養。
- 煎煮前將魚排裹上麵粉。以方便煎煮時翻面。
- 盡量只翻面一次。將魚皮面朝下放置在鐵板燒上。
- 請務必使用適合煎煮的油，例如植物油或濃縮奶油。

計時器

計時器可作為廚房計時器。計時器無法開關鐵板燒。

使用計時器，可設定最長 99 分鐘的時間。關閉鐵板燒後，還是可以使用計時器。

設定流程

1. 點選  符號直到  指示燈亮起。
顯示幕上的  符號會亮起。

2. 在設定範圍設定所需時間。

設定時間結束後會發出訊號聲。計時器顯示的  符號會亮起。10 秒後顯示幕會關閉。

若要修正時間，請點  符號，在設定範圍中重設時間。若要提前關閉計時器，請將時間設為 0。

基本設定

您的設備已具有各種基本設定。您可依據需求調整設定。

顯示幕	功能
	響音訊號  確認訊號和故障訊號均關閉。  僅故障訊號開啟。  確認訊號和故障訊號均開啟。*
	計時器結束訊號的持續時間  10 秒。*  30 秒。  1 分鐘。
	結合加熱區域  電源開啟時，兩個加熱區皆為開啟狀態。  電源開啟時，兩個加熱區皆為關閉狀態。  電源開啟時，呈現上一次使用時的設定。*
	恢復基本設定  關機。  開機。
* 基本設定	

變更基本設定

必須關閉鐵板燒電源。

1. 開啟鐵板燒電源。
2. 在接下來的 10 秒內，長按  符號約 4 秒。
 符號在顯示幕左方閃爍  符號出現在顯示幕右方。
3. 重複點  符號直到指示燈在左方顯示幕閃爍。
4. 在設定範圍內設定所需的值。
5. 長按  符號 4 秒。
設定已儲存。

關閉且不儲存

若要離開基本設定，請自主開關關閉鐵板燒。設定變更未儲存。

保養與清潔

在這個章節，您將會學到如何正確地維護及清潔您的電器。

⚠ 觸電風險！

請勿使用高壓清洗機或蒸氣清潔器來清潔此電器。

⚠ 燙傷風險！

電器在運作時會發燙。清潔前，請務必等待電器完全冷卻。

⚠ 燙傷風險！

在燒燙的燒烤表面上淋上水或冰塊，會濺起水花並產生蒸汽。請勿對著電器彎腰。請保持安全距離。

清潔本電器

每次使用完請在電器冷卻後做清潔。燒焦的殘留物較難處理。

請使用本產品隨附之鍋鏟清除燒焦殘渣。

冰塊比水更適合清潔溫熱的電器，因其產生較少的水花與霧氣。

請於下次烹調前，確認沒有清潔劑殘餘在電器上。

清潔尚有餘溫的電器

1. 關閉電源。至少靜待 15 分鐘使其冷卻！
2. 將冰塊或水灑上燒烤表面。噴幾滴清潔液。使汙漬浸泡在其中。
3. 僅在餘熱指示從 *H* 轉換成 *h* 之後才能清潔。

清潔冷卻後的電器

1. 灑下水與清潔液，使其蓋過燒烤表面。
2. 開啟電器電源，設定清潔模式 。將汙漬泡在水中（最長 1 小時）。
3. 待汙漬溶解後，您可以開始清潔。

兩道料理之間的清潔流程

1. 關閉電源。
2. 用鍋鏟將四至五顆冰塊推至燒烤表面的不同角落。
3. 用鍋鏟清除溶解的汙漬。
4. 再次開啟電器，待溫度到達設定值後再放置食物。

組成部位	建議清潔方式
燒烤表面	用清潔液清除油脂汙漬。 有些食材會在燒烤表面上產生白色斑點，可以用檸檬汁或醋來清潔。然後以濕布徹底抹乾。檸檬汁或醋不得碰觸到控制面板。
燒烤表面，燒焦的殘留物	當電器冷卻後，使用我們的燒烤專用清潔凝膠清除難纏汙垢（訂購編號 463582），並放置 2 個小時若情況嚴重可放置一個晚上。然後徹底沖洗與弄乾。請遵守清潔用品包裝上的說明。
不鏽鋼邊框	用濕軟布沾一些清潔液進行清潔。 處理難纏汙垢時，使用我們的不鏽鋼清潔劑（訂購編號 464524）。拋光的不鏽鋼表面會恢復亮澤。
控制面板	用濕軟布沾一些清潔液進行清潔，但濕布不能太濕。用軟布將其擦乾。

請勿使用下列清潔用品

- 除垢劑或具侵略性的化學清潔劑。
- 不要讓酸性的清潔劑（例：醋，具檸檬酸的酸性物質等）沾染到邊框或面板。
- 含氯或高酒精含量的清潔劑。
- 烤箱清潔劑。
- 硬質與易刮傷的海綿，刷子或百潔布。
- 使用新的海綿布前，請將之徹底清潔。

修復故障

故障通常可被輕鬆排除。
聯絡售後服務中心前，請先參照下列修復步驟。

顯示幕	故障說明	修復方式
空白	無電源供給。	檢查電器的家用保險絲。請以其他電器設備測試是否有電源問題。
E 閃爍	控制面板受潮，或有物體置於其上。	將控制面板擦乾或移除物體，再點選任一控制選項。
E + 數字	電器故障	關閉電器後再重開。若顯示內容再次出現，請聯絡售後服務中心。
$F0/F6/F7$		
$F4$	電器過熱且電源已關閉。	請待電器確實降溫下來。再點選任一控制選項。
$F8$	電器運作過久並已自動關機。	您可以立即再次開機。

售後服務

若您的電器需要進行維修，我們的售後服務中心將隨時為您提供協助。我們致力於為您找到最好且最有效率的解決方案。

E 編號和 FD 編號：

與售後服務聯絡時，請告知您電器的 E 編號（產品編號）和 FD 編號（生產編號）。您可在電器證明書上找到附有這些資訊的銘牌。

請注意，即使在保固期內，售後服務技師到府服務仍非免費的服務。

你可以在隨附的清單中，找到各國售後服務中心的資料。

預約技師到府服務以及產品諮詢

TW 0800-368-888

您可信賴製造商的專業水準。並確保本電器是由訓練有素的維修技術人員，以原廠配件進行維修。

Important safety information	11
Causes of damage	12
Environmental protection	12
Environmental protection.....	12
Getting to know the appliance	13
Your new Teppan Yaki.....	13
The control panel	13
Residual heat indicator	14
Before using for the first time	14
Cleaning.....	14
Heating the Teppan Yaki.....	14
Setting the Teppan Yaki	14
Switching the Teppan Yaki on and off.....	14
Setting the temperature	14
Keep warm setting.....	14
Cleaning level.....	14
Switching off the rear heating zone.....	14

Settings table.....	15
Automatic time limit	15
Tips and tricks	16
Timer	16
Basic settings	16
Changing the basic settings.....	16
Care and cleaning	17
Cleaning the appliance.....	17
Do not use these cleaners.....	17
Rectifying faults	17
After-sales service	18

Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The appliance becomes very hot and flammable materials could catch fire. Never store or use flammable objects (e.g. spray cans, cleaning agents) under the appliance or in its immediate vicinity. Never place flammable items on or in the appliance.

Risk of burns!

- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- When the appliance cover is closed, heat will accumulate. Only close the appliance cover when the appliance has cooled down. Never switch the appliance on with the appliance cover closed. Do not rest food on the appliance cover or use it to keep food warm.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

Causes of damage

The stainless steel grilling surface is sturdy and smooth, but, like any good pan, will show signs of use over time. These do not impair the product use. A slight yellowing of the stainless steel grilling surface is normal.

Caution!

- Scratches or scores on the grilling surface: Never use a knife to cut on the grilling surface. Turn food using the spatula provided. Do not hit the grilling surface with the spatula.
- If hard or sharp objects fall on the glass ceramic panel or the glass ceramic cover, damage could occur.
- Glass ceramic cover: Only close the glass ceramic cover after the appliance has cooled down completely. Never switch the appliance on with the cover closed. Do not use the cover as a cooker surface or warming zone.

Environmental protection

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

Environmental protection

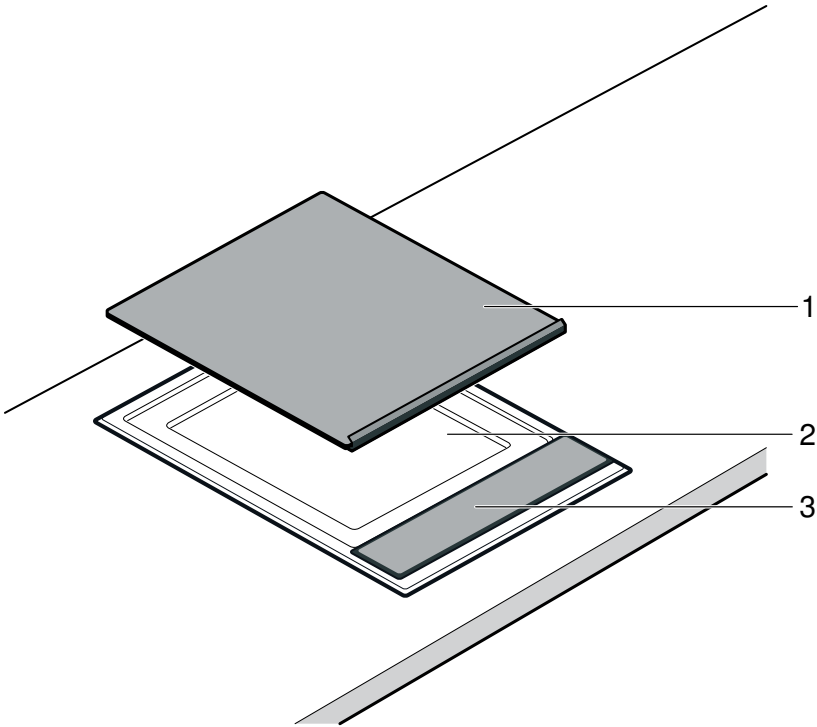


This appliance is labelled in accordance with the European Directive 2002/96/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.

Getting to know the appliance

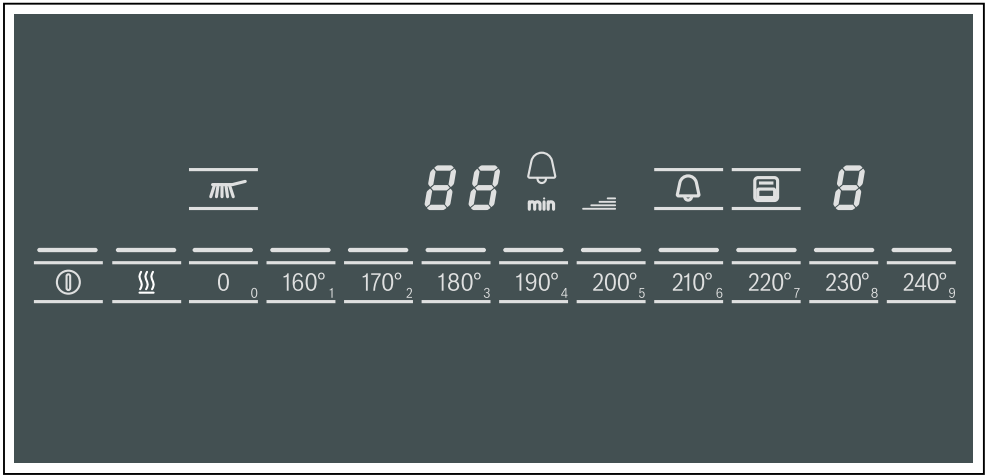
Here you can gain an overview of your new appliance's components and control panel.

Your new Teppan Yaki



No.	Designation
1	Glass ceramic cover
2	Grilling surface
3	Control panel

The control panel



Controls	
①	Main switch
≡	Keep warm setting
0-240°	Temperature settings range
0-9	Time settings range
🌀	Cleaning level
🔔	Timer
📖	Rear heating zone off

Displays	
H/h	Residual heat
≡	Preheating symbol
🔔	Timer symbol
88	Cooking time

Controls
When you touch a symbol, the respective function is activated.

Notes

- The settings will remain unchanged if you touch several symbols at once. This allows you to wipe up spills on the control panel.
- Always keep the controls dry. Moisture reduces their effectiveness.

Residual heat indicator

The Teppan Yaki has a two-stage residual heat indicator.

If an **H** appears in the display, the Teppan Yaki is still hot. When the Teppan Yaki cools down further, the display switches to **h**. The indicator goes out when the Teppan Yaki has cooled down sufficiently.

Before using for the first time

In this section, you can find out what you must do before using your Teppan Yaki to prepare food for the first time. Read the *Safety information* section beforehand.

Cleaning

Clean the Teppan Yaki thoroughly with lukewarm soapy water before first use.

Heating the Teppan Yaki

To get rid of the new cooker smell, heat up the empty Teppan Yaki. 30 minutes at 240 °C is ideal.

Setting the Teppan Yaki

In this section, you can find out how to set the Teppan Yaki. The table shows temperatures and cooking times for various meals.

Switching the Teppan Yaki on and off

Use the main switch to switch the Teppan Yaki on and off.

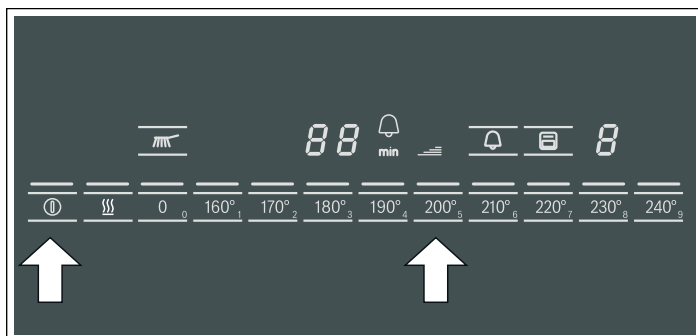
Switching on: Touch the ① symbol. An audible signal sounds. The indicator above the main switch lights up. The Teppan Yaki is ready for use.

Switching off: Touch the ① symbol until the indicator above the main switch goes out. The Teppan Yaki is switched off. The residual heat indicator remains on until the Teppan Yaki has cooled down sufficiently.

Note: The Teppan Yaki switches off automatically if the grill setting is set to 0 for more than 20 seconds.

Setting the temperature

1. Switch the Teppan Yaki on using the main switch.
2. Set the desired temperature in the settings range.



Once the set temperature is reached, a signal sounds and the heating indicator goes out. You can now place the food on the Teppan Yaki.

Note: The Teppan Yaki regulates the heat level by switching on and off. Even at maximum power, the heating can switch on and off.

Keep warm setting

The Teppan Yaki must be switched on.

Select the keep warm setting  in the settings range.

Do not try to keep too much food warm at once. All food to be kept warm should be in contact with the grilling surface, as otherwise it will cool down. Do not keep food warm for too long as it will dry out.

Cleaning level

In cleaning level , the appliances heats up to 40 °C. You can leave dirt to soak by adding some water and washing-up liquid to the grilling surface (max. 1 hour). After dissolving the dirt, you can begin cleaning.

Switching off the rear heating zone

When preparing small quantities, you can choose to use only the front zone. You can use the rear zone to keep the food warm.

The Teppan Yaki must be switched on.

Touch the  symbol. The indicator above the  symbol lights up. The rear heating zone is now switched off.

When you switch the appliance on again, this setting is retained. You can change this behaviour in the basic settings.

Settings table

The details given in the tables are guidelines and apply to a preheated appliance. The values may vary depending on the type and amount of food to be grilled.

Only add the food when the preheating time has elapsed.

Meat/poultry

Food to be grilled	Temperature	Cooking time	Quantity/thickness
Beef steak, medium*	Sear at 230 - 240 °C	2 - 3 min. on each side	approx. 2 cm
	Continue grilling at 180 °C	5 - 7 mins	
Pork neck steak, boned	210 - 220 °C	15 - 20 mins	approx. 2 cm
Pork medallions**	170 - 180 °C	13 - 17 mins	max. 2 cm
Escalopes, pork or veal, breaded***	190 - 200 °C	10 - 13 mins	0.5 - 1 cm
Turkey steak	210 - 220 °C	8 - 15 mins	1 - 1.5 cm
Chicken breast fillet	180 - 190 °C	15 - 20 mins	2.5 - 3 cm
Strips of meat, beef or pork, marinated****	200 - 210 °C	8 - 10 mins	600 - 700 g
Turkey breast strips****	180 - 190 °C	7 - 9 mins	600 - 700 g
Minced meat	230 - 240 °C	9 - 11 mins	approx. 600 g
Hamburgers	180 - 190 °C	13 - 16 mins	max. 1 cm

* e.g. entrecôte, fillet steak, rump steak. The steak is medium if meat juices escape.

** Press firmly on the plate, turn several times.

*** Use sufficient oil to prevent the breading from drying out and burning.

**** Distribute the meat/poultry strips well, they should not touch each other.

Fish

Food to be grilled	Temperature	Cooking time	Quantity/thickness
Fish fillet*	190 - 200 °C	7 - 10 mins	approx. 2 cm
Salmon steak	170 - 180 °C	18 - 20 mins	approx. 3 cm
Tuna steak	190 - 200 °C	18 - 20 mins	approx. 3 cm
Prawns	210 - 220 °C	8 - 10 mins	30 g each

* Use suitable fish types for grilling, e.g. salmon, tuna, monkfish, perch, pike-perch. To prevent the fish fillets from sticking, you can toss them in flour before grilling. Start grilling skin side down and turn them only once, if possible.

Vegetables

Food to be grilled	Temperature	Cooking time	Quantity/thickness
Carrots, julienne	190 - 200 °C	6 - 8 mins	approx. 500 g
Strips of pepper	200 - 210 °C	4 - 6 mins	approx. 500 g
Aubergines, sliced*	200 - 210 °C	6 - 8 mins	approx. 500 g
Courgettes, sliced	190 - 200 °C	6 - 8 mins	approx. 500 g
Onion rings	190 - 210 °C	5 - 7 mins	approx. 500 g
Mushrooms, sliced	230 - 240 °C	10 - 12 mins	approx. 500 g
Potatoes, cooked, sliced	210 - 220 °C	10 - 12 mins	approx. 500 g

* Before grilling, salt aubergines, leave to stand for 30 minutes and pat dry.

Automatic time limit

The automatic time limit is activated if the Teppan Yaki is in operation for a long time and you do not change the setting.

The heating element is switched off. **F** and **B** flash alternately in the display.

If you touch any control, the display goes out. You can make new settings.

A time limit is activated based on the temperature setting.

Tips and tricks

- When the heating up light goes off, place the food on the appliance. This also applies when raising the temperature to fry a second item which requires a higher setting.
- Press the pieces of meat, poultry or fish flat onto the frying surface using the spatula. Only turn the meat, when it comes away from the surface easily, in order to protect the structure of the meat. Damaging the structure can cause juices to escape and results in the meat drying out.
- Keep the pieces of meat, poultry or fish apart so that they do not draw any liquid.
- Avoid pricking or cutting meat before or during frying, in order to retain meat juices.
- Do not salt the food before frying, to prevent liquid and soluble nutrients from escaping.
- Turn fish fillets in flour before frying. The fish will be easier to turn.
- Turn fish fillets only once if possible. Place fish onto the appliance with the skin facing downward.
- Use oil and fat that is suitable for frying, for example plant oil or concentrated butter.

Timer

The timer can be used as a kitchen timer. The timer does not switch the Teppan Yaki on or off.

With the timer, you can set a time up to 99 minutes. You can also use the timer when the Teppan Yaki is switched off.

Setting procedure

1. Touch the  symbol until the  indicator lights up.
 lights up on the timer display.
2. Set the desired time in the settings range.
A signal sounds once the time has elapsed.  lights up on the timer display. The display switches off after 10 seconds.
To correct the time, touch the  symbol and set the time again in the settings range. To switch the timer off prematurely, set the time to 0.

Basic settings

Your appliance has various basic settings. You can adapt these settings to your needs.

Display	Function
	Audible signal  Confirmation signal and operation error signal are switched off.  Only the operation error signal is switched on.  Confirmation signal and operation error signal switched on.*
	Duration of the timer end signal  10 seconds.*  30 seconds.  1 minute.
	Combination of heating zones  Both heating zones are on when the appliance is switched on.  Both heating zones are off when the appliance is switched on.  The last setting made is retained when the appliance is switched on.*
	Reset to basic setting  Switched off.  Switched on.

* Basic setting

Changing the basic settings

The Teppan Yaki must be switched off.

1. Switch on the Teppan Yaki.
2. Within the next 10 seconds, touch the  symbol for 4 seconds.
 flashes in the left-hand display and  appears in the right-hand display.
3. Touch the  symbol repeatedly until the desired indicator flashes in the left-hand display.
4. Set the desired value on the settings range.
5. Touch the  symbol for 4 seconds.
The setting is saved.

Switching off without saving

To exit the basic setting, switch the Teppan Yaki off with the main switch. Changes are not saved.

Care and cleaning

In this chapter you will find tips on how to maintain and clean your appliance correctly.

⚠ Risk of electric shock!

Do not use high pressure washers or steam cleaners to clean the appliance.

⚠ Risk of burns!

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

⚠ Risk of burns!

When you add water or ice cubes to the hot grilling surface, it will spit and steam will form. Do not bend over the appliance. Keep a safe distance away.

Cleaning the appliance

Clean the appliance after each use, once it has cooled down. Burnt on residue is difficult to remove.

Remove rough residue with the spatula.

Ice cubes are better suited to cleaning the warm appliance than water as they create fewer splashes and less steam.

Remove residue of cleaning agent carefully before the next use.

Cleaning the warm appliance

- 1. Switch off the appliance. Leave to cool down for at least 15 minutes!
- 2. Place ice cubes or water on the grilling surface. Add a few squirts of washing-up liquid. Leave the dirt to soak.
- 3. Only begin cleaning once the residual heat indicator has switched from **H** to **h**.

Cleaning the appliance when cold

- 1. Place some water and washing-up liquid on the grilling surface until it is just covered.
- 2. Switch on the appliance. Set cleaning level . Leave the dirt to soak (max. 1 hour).
- 3. After dissolving the dirt, you can begin cleaning.

Intermediate cleaning between two grilling processes

- 1. Switch off the appliance.
- 2. Push 4 - 5 ice cubes over the hot grilling surface using the spatula.

- 3. Remove dissolved dirt with the spatula.
- 4. Switch the appliance on again. Do not add food until the appliance has reached the set temperature again.

Appliance part/ surface	Recommended cleaning
Grilling surface	Remove fatty residues with washing-up liquid. Depending on the type of food, white flecks may remain on the grilling surface. Remove with lemon juice or vinegar. Then wipe thoroughly with a damp cloth. Lemon juice or vinegar must not come into contact with the control panel.
Grilling surface, burnt-on dirt	Brush stubborn dirt on the cold appliance with our grill cleaner gel (order no. 463582) and leave to act for at least 2 hours, or overnight in severe cases. Then rinse thoroughly and dry. Note the packaging instructions of the cleaner.
Stainless steel frame	Clean with a soft, damp cloth and some washing-up liquid. Use our stainless steel cleaner (order no. 464524) for stubborn dirt. This will give matt stainless steel shine again.
Control panel	Clean with a soft, damp cloth and some washing-up liquid; the cloth should not be too wet. Dry off with a soft cloth.

Do not use these cleaners

- Scouring or chemically aggressive cleaners
- Don't allow acidic cleaners (e.g. vinegar, citric acid, etc.) to get on the frame or panel.
- Cleaners containing chlorine or with a high content of alcohol
- Oven cleaner
- Hard and scratchy sponges, brushes or scouring pads
- Thoroughly wash out new sponge cloths before using them.

Rectifying faults

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

Display	Fault	Measure
Blank	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
E is flashing	The control panel is damp or an object is resting on it.	Dry the control panel or remove the object. Then touch any control.
E + number F0 / F6 / F7	Appliance fault	Switch the appliance off and on again. Contact the after-sales service if this appears in the display again.
F4	The electronics have overheated and have switched off the appliance.	Wait until the electronics have cooled down sufficiently. Then touch any control.
F8	The appliance was in operation for too long and has switched itself off.	You can switch the appliance back on again immediately.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

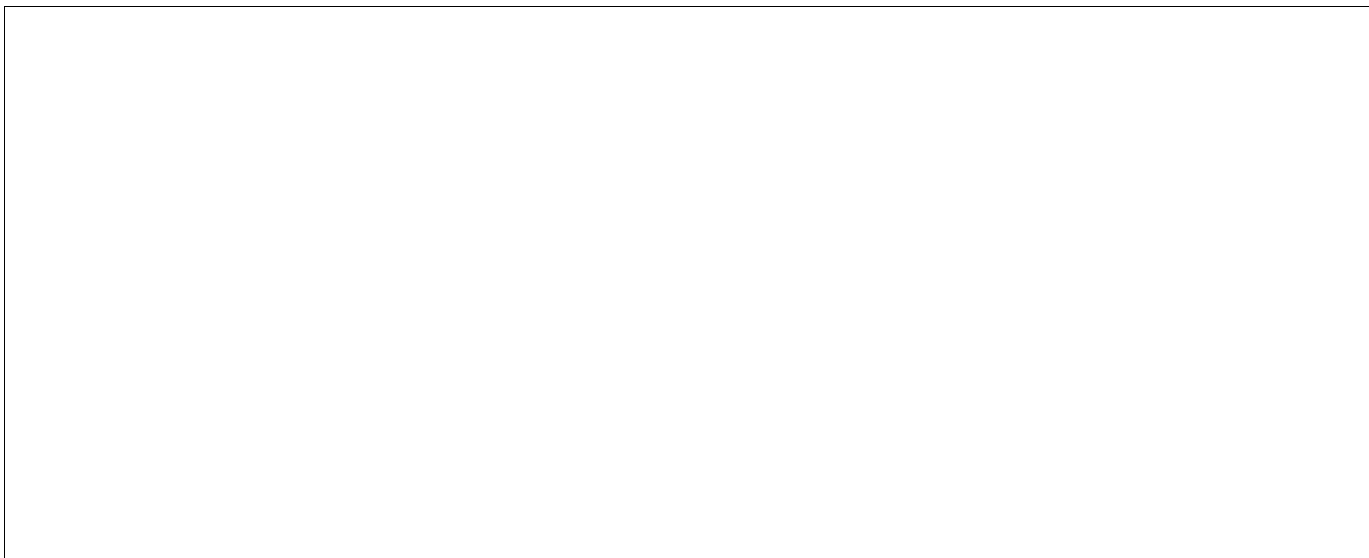
Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

- GB** 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.



博西家用電器股份有限公司
台北市內湖區洲子街 80 號 11 樓
客服專線：0800-368-888
www.bosch-home.com.tw



9001121572

911216