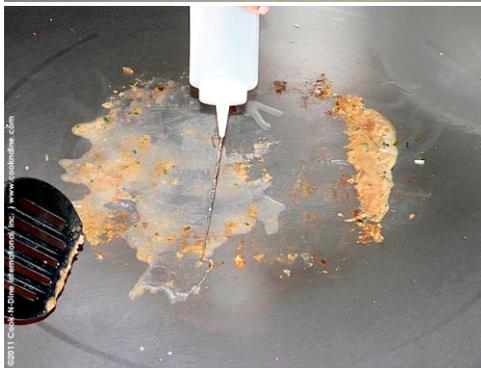


Cleaning Your Teppanyaki Cook Top



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.

Utilizing a wet **e-cloth®** on lukewarm surface is a great alternative method for initial cleanup of lesser messes. To eliminate the last traces (if any) surface has to be **COLD !!!**

Dust **BARKEEPERS FRIEND®** 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.



For very stubborn remains (e.g. burnt in oil), you can use a **NON SCRATCH (!)** cleaning sponge, such as Scotch-Brite Dobie®, together with BKF.

REMEMBER !!! NEVER do circles !!!
Use gentle, even pressure. Clean up thoroughly with water.



Watch cleaning videos on YouTube



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 or wet e-cloth. Dry with soft rag or paper towel and polish with the fine blue e-cloth.

For extra sheen or to remove fingerprints, you can also use a few drops of plain vegetable oil or non-stick cooking spray and apply with 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 to prevent staining your clothes.

VERY IMPORTANT: WIPE THE COOKING SURFACE WITH WATER BEFORE EACH USE.

Maintenance



Cook-N-Dine 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 all 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 visible grain.

To maintain the sleek appearance of the premium, satin hand-finish, avoid using metal utensils. Preferably use non-scratch spatulas like the Elevate line by the Joseph Joseph brand; www.josephjoseph.com. Do not chop food nor use sharp, pointed utensils directly on the surface. Stainless Steel will scratch, plus your treasured expensive knives will not like the hard surface and dull quickly.



IN GENERAL, THE THINNER THE BLADE OF YOUR SPATULA THE EASIER IT IS TO PICK UP AND TURN YOUR FOOD. A STRAIGHT FRONT EDGE WORKS MUCH BETTER THAN ROUNDED. Our personal favorite super thin, flexible metal spatulas are by the Wusthoff brand. Corners are rounded. Working with both hands makes it easy to pick up food and liquids while lacking a rim to push up against. Minor scratches – which will accumulate over time from use – will not compromise the functionality of the appliance. If desired, the solid surface can be professionally buffed up if as often as necessary.



Our favorite deep-cleaning agent - **BARKEEPERS FRIEND® powder** - is inexpensive and available at many supermarkets in the cleaning products aisle and at most Home Depot Stores. www.barkeepersfriend.com

Barkeepers Friend original product label text:

BKF is the premium household cleanser. With a non bleach formula, it's 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

(Barkeepers Friend) Contains 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.