

Operating instructions

CookTop Teppan Yaki I40

Induction hob

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

These operating instructions apply to:

Model designation	Type
CookTop Teppan Yaki I40	CTI6T-31140

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the Operating Instructions

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time.



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **WARNING:** If the surface is cracked or the control panel glass is damaged, switch the appliance off and disconnect it from the mains to avoid possible electric shock.

- Accessible parts can get hot during use. Children under 8 years of age must not operate the appliance unless they are constantly supervised.
- **WARNING!** The appliance and its accessible parts get hot during use. Be careful not to touch the heated surface.
- Do not place metal objects such as knives, forks, spoons, lids or aluminium foil on the teppan yaki as they can get hot.
- **WARNING:** The cooking process should always be supervised. Shorter cooking processes, in particular, must be supervised the entire time.
- **WARNING:** It can be dangerous to leave the teppan yaki unattended when cooking with fat or oil, as this can lead to fires. Never attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a fire blanket. Switch the appliance off when no longer in use.
- **WARNING:** Never store objects on the teppan yaki due to the risk of fire.
- Do not operate the appliance using an external time switch or a separate remote control system.
- Under no circumstances use a steam cleaner to clean the appliance.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.

Correct use

- **CAUTION:** This appliance is only intended for cooking purposes. It may not be used for other purposes, such as heating a room. Prepare the food directly on the frying surface – do not use cookware.
- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper use or incorrect handling.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.
- Use original spare parts only.

1 Safety precautions

- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the installation instructions.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Note on use

- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker, a hearing aid or another type of implant, you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.

Caution: Fire hazard!

- The frying zones become very hot. Do not rest any objects on the teppan yaki.
- Do not store or use corrosive, chemical or flammable cleaning agents or products underneath or near to this household appliance.

Caution: Burns hazard

- Overheated fat and oil can easily catch fire. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.

Caution: Risk of injury

- Do not tamper inside the appliance. Any work inside the appliance may only be performed by our Customer Services.
- Use of unsuitable protective guards can cause accidents.
- Keep pets away from the appliance.

Caution: Risk to life

- Packaging material, e.g. plastic film and polystyrene, can be dangerous for children and animals. Danger of suffocation! Keep packaging material away from children and animals.

How to avoid damaging the appliance

- Under no circumstances place hot objects on the display!
- In case of overheating, switch the appliance off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly.
- Do not climb on to the appliance.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag rough objects across the surface or the display.
- The teppan yaki is designed to be used – signs of use, such as scratches or the discolouration of the surface, are normal. The more intensively it is used, the greater the signs of use; however, the appliance remains in perfect working order and therefore does not give a right of complaint. Safety is guaranteed at all times.

2 Using for the first time



The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

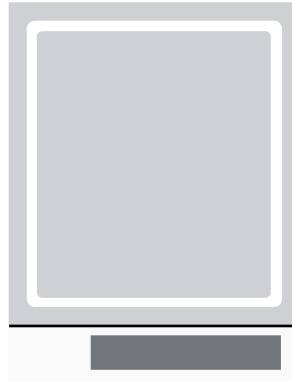


During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

3 Your appliance

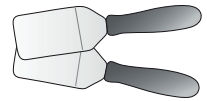
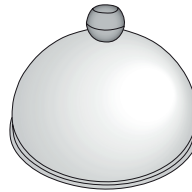
3.1 Appliance overview

- Frying area with 2 separately heatable frying zones



3.2 Accessories supplied

- Cooking bell, 250 mm in diameter
- 2 spatulas



3.3 Operating and display elements



Buttons

- Appliance ON/OFF
- Slider (for setting the power level)
- Operating time / function as a plus button
- Wipe protection ON/OFF and OptiClean
- Timer/function as a minus button
- Pause cooking ON/OFF and restore function
- Multi-function button / Temperature selector

Display

- 1 Heating-up/cooling-down/residual-heat indicator
- 2 Operating time activated
- 3 Bridging function activated
- 4 Frying zone temperature indicator
- 5 Pause activated
- 6 Operating time / timer and temperature display
- 7 Timer activated
- 8 Wipe protection activated
- 9 Corresponding frying zone for slider
- 10 Temperature selector for meat activated
- 11 Temperature selector for vegetables activated
- 12 Temperature selector for fish activated

4 Operating the appliance

4.1 Switching the appliance on and off

- ▶ To switch the appliance on: Depress the button for 1 second.
 - flashes in the temperature display.
 - If no other entry is made, the appliance switches off again after about 10 seconds for safety reasons.
- ▶ To switch the appliance off: Touch the button.

4.2 Selecting the frying zone

- ▶ Press the slider for the required frying zone or slide your finger along it to set the frying temperature.
 - The frying zone indicator illuminates above the corresponding slider.
 - The frying temperature selected illuminates in the temperature display.
 - When the appliance is heating up, $_ = \equiv$ appears in the display above the slide.
 - As soon as the frying temperature is reached, the heating-up indicator goes out.






If a lower frying temperature is selected, $\equiv = _$ appears as long as the frying zone still remains too hot.

Even if using only one frying zone, the whole frying surface can get hot. Do not put objects on the frying surface as they can melt or get hot.

The frying temperature for fish (180 °C), vegetables (160 °C) and meat (200 °C) can also be set directly via the temperature selection button ▶ \equiv .

4.3 Overview of frying temperatures

Cooking method	Frying temperature °C	Use
	180	Temperature selector for fish
	160	Temperature selector for vegetables
	200	Temperature selector for meat
Keep warm	70	Prepared food under the cooking bell
Gentle frying	160	Vegetables
	170	Fruit
Frying	180	Fish and seafood, sausages, tofu, grilled cheese
	190	Omelettes , egg dishes, fried rice and noodles
	200	Poultry
	210	Burgers
	220	Meat (steak)
Flash frying	220	Meat (steak)
	240	Meat (chopped or minced meat)

4.4 Switching the frying zone off

- ▶ Touch « \leftarrow » on the slider.
 - If no other entry is made and the other frying zone is switched off, the appliance switches off after 10 seconds.


4.5 Residual heat indicator

After a cooking zone is switched off, **H** remains illuminated as long as there is a risk of burns.


4.6 Bridging function

The bridging function allows two individual cooking zones lying one behind the other to be switched on together and to be adjusted together.

Switching the bridging function on

- ▶ Touch both sliders at the same time.
 -  Illuminates next to the slider.
- ▶ Set the desired temperature.




If, when the bridging function is switched on, a cooking zone is already running, the power level and operating time of this cooking zone will be taken over for both zones. If both frying zones are already running, they are switched off, the operating times are cleared and  flashes in the power level displays.



Switching the bridging function off

- ▶ Touch both sliders at the same time.
 - Both cooking zones revert to the previous settings.
 - Each cooking zone can be regulated individually again.



4.7 Multi-function button

Use the  button to set a preselected temperature.



Switching on the temperature selector for meat

- ▶ Touch the  button 1x.
 - The  symbol illuminates.

Switching on the temperature selector for vegetables

- ▶ Touch the  button 2x.
 - The  symbol illuminates.

Switching on the temperature selector for fish

- ▶ Touch the  button 3x.
 - The  symbol illuminates.






Switching off temperature selector

- ▶ Use the slider  · ·  to set any power level or switch off with «» .

4.8 Pause cooking

With this function, all frying zones that are switched on can be temporarily reduced to 70 °C for up to 10 minutes.

After pause cooking, operation can be resumed using the previous settings.

- ▶ Touch the  button.
 - The indicator light for the  button illuminates.
 - The temperature of the frying zone switched on changes to 70 °C.
 - The operating time is interrupted.
 - The timer continues to run.
 - All buttons are inactive except for ,  and .



If the pause cooking function is not turned off within 10 minutes, the appliance switches off completely.

- ▶ Touch the **||** button again to resume cooking.
 - The frying zones resume operation using the previous settings.

4.9 Restore function

If the appliance has been inadvertently switched off with the **⏻** button, the settings can be restored within 6 seconds.

- ▶ Switch the appliance on.
 - The indicator light for the **||** button flashes.
- ▶ Touch the **||** button.
 - Frying zones that were switched on when the appliance was accidentally switched off come back on automatically.

4.10 Operating time



Do not leave the hob unattended during use. Risk of boiling over, burning on and igniting!

With the operating time function, a Frying zone switches off automatically after a set time 1 min. – 1 hrs. 59 mins..

Setting the operating time

- ▶ Select the required frying zone.
- ▶ Touch the **I→I⁺** button.
 - **00** flashes in the display.
- ▶ Touch the slider **– • • +** for the desired frying zone.
 - The **I→I** symbol for the frying zone selected illuminates.
 - The indicator light for the frying zone selected illuminates.
- ▶ Use the **I→I⁺** button to increase the operating time or use the **↶** button to reduce the operating time.
 - The first time the **I→I⁺** button is touched, **!** illuminates in the display.
 - The first time the **↶** button is touched, **30** illuminates in the display.



The recommended value **30** can be adjusted in the user settings.

If the setting is not changed, it will be automatically accepted after 5 seconds. Alternatively, the setting can also be confirmed manually by touching the slider for the corresponding frying zone.

Changing the operating time

- ▶ Touch the **I→I⁺** button.
 - **00** flashes in the display.
- ▶ Touch the slider **– • • +** for the desired frying zone.
 - The remaining operating time for the frying zone selected is displayed.
 - The indicator light for the frying zone illuminates.
- ▶ Use the **↶** or **I→I⁺** button to change the operating time.



To quickly change the operating time, press and hold the **↶** or **I→I⁺** button.

If the setting is not changed, it will be automatically accepted after 5 seconds. Alternatively, the setting can also be confirmed manually by touching the slider for the corresponding frying zone.

Switching the operating time function off before time

- ▶ Touch the button.
- ▶ Touch the slider for the desired frying zone.
- ▶ Touch the and buttons at the same time.
 - flashes in the display.
 - The frying zone continues to run.

End of the operating time

When the operating time is up

- the relevant frying zone switches off
- an acoustic signal is emitted
- and flash in the display and above the slider respectively.

Touch the or button to switch off the acoustic signal and the display.

- If no buttons are pressed, the acoustic signal switches off automatically after 1 minute.

Displaying the operating time

To display an operating time:

- ▶ Touch the button.
- ▶ Touch the slider for the desired frying zone.
 - The operating time is displayed and can be changed.

If the setting is not changed, it will be automatically accepted after 5 seconds. Alternatively, the setting can also be confirmed manually by touching the slider for the corresponding frying zone.

4.11 Timer

The timer functions like an egg timer (1 min. – 9 hrs. 59 mins.).

It can be used at any time and independently of all other functions.

Setting the timer

- ▶ Switch the appliance on.
- ▶ Touch the button.
 - The symbol illuminates.
 - flashes in the display.
- ▶ Use the button to increase the duration of the timer or use the button to reduce the duration of the timer.
 - The first time the button is touched, illuminates in the display.
- ▶ The first time the button is touched, illuminates in the display.



The standard value can be adjusted in the user settings.



To quickly change the duration of the timer, press and hold the or button.

If the setting is not changed, it will be automatically accepted after 5 seconds. Alternatively, if another setting is selected it will be accepted immediately.

Changing the timer





If no Frying zone is in use, first switch the appliance on.

- ▶ Touch the button.
 - The time left on the timer flashes.
- ▶ Use the or button to change the duration of the timer.

If the setting is not changed, it will be automatically accepted after 5 seconds. Alternatively, if another setting is selected it will be accepted immediately.

Switching the timer off before time

If no Frying zone is in use, first switch the appliance on.

- ▶ Touch the  button.
- ▶ Touch the  and  buttons at the same time.
 -  flashes in the display.




4.12 Childproof lock

The childproof lock is to prevent the appliance from being accidentally switched on.



Switching the childproof lock on

- ▶ Switch the appliance on.

Ensure all frying zones are switched off.

- ▶ Touch the  and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the  button again.
 - An acoustic signal is emitted.
 - «-» illuminates in all the power level displays.

Operating the appliance with the childproof lock activated





- ▶ Switch the appliance on.
- ▶ Touch the  and  buttons at the same time.
 - An acoustic signal is emitted.
 - The childproof lock is temporarily deactivated. The appliance can now be used as normal.

The childproof lock is automatically reactivated 1 minute after the frying area has been switched off.

Switching the childproof lock off




- ▶ Switch the appliance on.

Ensure all frying zones are switched off.

- ▶ Touch the  and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the  button again.
 - A double acoustic signal is emitted.
 -  flashes in the temperature display.

4.13 Wipe protection

This function prevents the power level from being changed accidentally, for instance when wiping the control panel with a cloth.

- ▶ Touch the  button.
 - The indicator light for the  button illuminates.
- ▶ Wipe protection is switched off by touching the  button again or automatically after 30 seconds.



Touch the  button to switch the appliance off at any time.

5 User settings

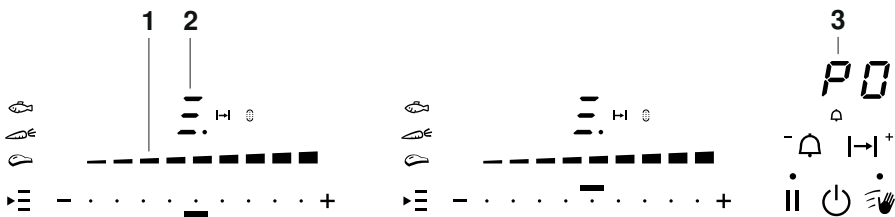
The following user settings can be set and saved individually:

User setting	Setting value	Factory setting
P0 Acoustic signal loudness	0 Low	2
	1 Medium	
	2 High	
P1 Acoustic signal at end of operating time / timer	0 No acoustic signal	2
	1 Automatically off after 10 seconds	
	2 Automatically off after 1 minute	
P4 Recommended value operating time / timer	0 Default time 0 minutes	3
	1-9 Adjustable in steps from 10-90 minutes	
P5* Acoustic signal when buttons are pressed	0 Acoustic signal off	1
	1 Acoustic signal on	
P6 Restore factory settings	0 To restore factory settings: Hold the button depressed for 2 seconds.	-

* When the operating time or timer is up or when error messages appear, an acoustic signal is emitted at the level of loudness set in P0.


5.1 Changing user settings

- ▶ With the teppan yaki switched off, simultaneously hold the **^-** and **^+** buttons depressed for 3 seconds.
 - An acoustic signal is emitted.
- ▶ Hold both sliders depressed at the same time until an acoustic signal is emitted.
 - The user setting, e.g. **P0**, appears in display **3**.
 - The current user setting value is shown in display **2**.



- ▶ Use the **^+** button to select the next highest and the **^-** button the next lowest user setting.
- ▶ Touch or swipe slider **1** to select a higher or lower setting value.
- ▶ To save entries: Hold the **||** button depressed for 2 seconds.
 - An acoustic signal is emitted.
 - The «User settings» mode is ended.

5.2 Cancelling user settings

- ▶ Press the  button.
 - Any changes made to the default values are not saved.
 - The «User settings» mode is ended.

6 Care and maintenance



Clean the appliance only when it has completely cooled down.

Risk of burns!

Always clean the appliance after use. This prevents food residue from burning on. Dried-on or burned-on food is harder to clean off.

Use of improper cleaning techniques can result in damage to the markings or surface.

- ▶ Use only a soft cloth or sponge with water and a non-abrasive detergent suitable for metal surfaces for cleaning everyday soiling. Always follow the detergent manufacturer's instructions for use.
- ▶ Soften and remove crusty deposits when cool with the «OptiClean» programme.
- ▶ Remove limescale stains when cool with a small amount of limescale remover, e.g. vinegar or lemon juice. Then wipe clean with a damp cloth.



Blue tarnish spots and condensate residue can be removed using a mildly acidic cleaning agent or some lemon juice.

Cleaning the operating unit




Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. This could damage the operating unit.

- ▶ Clean the operating unit using glass cleaner.

6.1 OptiClean

This programme allows the frying surface to be covered with water and soaked at a temperature of 70 °C for 10 minutes. This softens up crusty deposits, making them easier to remove.


Switching OptiClean on

- ▶ Pour 0.3 l water on to the frying area.
- ▶ Hold the  button depressed for 2 seconds.
 - A double acoustic signal is emitted.
 - **O.C.L.** illuminates in the display.
 - The frying surface is heated up to 70 °C.

Deactivating at end of programme

- After 10 minutes, an acoustic signal is emitted and the frying surface switches off.
- **O.C.L.** illuminates in the display for another 10 minutes.
- ▶ Soak up the water with a sponge and clean the surface with a suitable cleaning agent.

Switching OptiClean off before time


- ▶ Hold the  button depressed for 2 seconds.
 - A double acoustic signal is emitted.
 - The frying zones are switched off.
 - **000** flashes in the display.

7 Trouble-shooting

You may be able to trouble-shoot the following errors yourself. If not, note down the error message in full (message and E numbers) and then call Customer Services or report it to us online.

7.1 Error messages

Display	Possible cause	Solution
- illuminates	<ul style="list-style-type: none"> ▪ The childproof lock is activated. 	<ul style="list-style-type: none"> ▶ See how to operate appliance with childproof lock activated. ▶ Switch the childproof lock off (see page 13).
A continuous acoustic signal is emitted, r flashes and the appliance switches off	<ul style="list-style-type: none"> ▪ A button or a slider was touched for longer than 10 seconds. ▪ Object (e.g. pan, dish) on the control panel. ▪ Food boiled over on to the control panel. 	<ul style="list-style-type: none"> ▶ Remove object or food that has boiled over. ▶ The appliance can be used again as normal.
H flashes	<ul style="list-style-type: none"> ▪ The excess temperature protection of a frying zone has been triggered. 	<ul style="list-style-type: none"> ▶ Allow the frying zone to cool down. ▶ Continue cooking on a different frying zone.
U U flashes	<ul style="list-style-type: none"> ▪ An interruption in the power supply. 	<ul style="list-style-type: none"> ▶ Touch any button to acknowledge the display. ▶ The appliance can be used again as normal.
E r or E and a number illuminate	<ul style="list-style-type: none"> ▪ Internal error occurred. 	<ul style="list-style-type: none"> ▶ Note down the error number. ▶ Note down the serial number (SN) of the appliance. See the identification plate for this. ▶ Call Customer Services.
E and B illuminate	<ul style="list-style-type: none"> ▪ An object (e.g. paper) underneath the hob is obstructing the air intake. 	<ul style="list-style-type: none"> ▶ Remove any objects in the drawer underneath the teppan yaki. ▶ Touch any button to acknowledge the error. ▶ After 10 minutes the appliance can be used again as normal.
	<ul style="list-style-type: none"> ▪ Ventilation is defective. 	<ul style="list-style-type: none"> ▶ Note down the error number. ▶ Note down the serial number (SN) of the appliance. See the identification plate for this. ▶ Call Customer Services.

Display	Possible cause	Solution
H and  flash alternately	<ul style="list-style-type: none"> ▪ The automatic safety shut-off was triggered. ▪ The cooking zone is hot and cookware is standing on it. 	<ul style="list-style-type: none"> ▶ Switch the frying zone back on again if required.



If a frying zone has been running for longer without any settings being changed, the appliance switches the frying zone off automatically, after how much time depends on the power level set.

Temperature setting °C	70	160	170	180	190
Safety shut-off after mins.	120	120	120	120	120
		200	210	220	240
		120	120	120	60

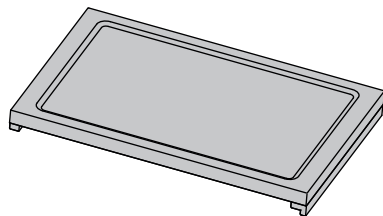
7.2 Other possible problems

Problem	Possible cause	Solution
The appliance is not working and all the displays are dark.	<ul style="list-style-type: none"> ▪ The fuse or circuit breaker for electrical installations in the home is defective. 	<ul style="list-style-type: none"> ▶ Change the fuse. ▶ Reset the circuit breaker.
	<ul style="list-style-type: none"> ▪ The fuse or circuit breaker keeps blowing. 	<ul style="list-style-type: none"> ▶ Note down the serial number (SN) of the appliance. ▶ Contact Customer Services.
	<ul style="list-style-type: none"> ▪ An interruption in the power supply. 	<ul style="list-style-type: none"> ▶ Check the fuse. ▶ Have the house wiring checked by a competent electrician.
	<ul style="list-style-type: none"> ▪ The demo mode is turned on. 	<ul style="list-style-type: none"> ▶ The demo mode can be turned off via the service menu. ▶ Call Customer Services.

8 Accessories

Please give product family of the appliance and exact designation of the accessory when ordering parts.

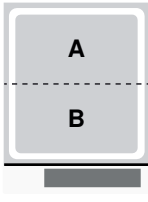
- Cover/chopping board, narrow



9 Technical data

9.1 Product fiche

In accordance with EU Regulation No. 66/2014

Model number	31140		
Type designation	CTI6T-31140		
Number of frying zones	2		
Frying surfaces		A W: 31 × D: 17.7 cm	B W: 31 × D: 17.7 cm

10 Disposal

10.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.


10.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

10.3 Disposal



-  The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

12 Notes

13 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance straightaway:

- online at www.vzug.com →Service →Online warranty registration or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

My appliance information:

SN: _____ **Appliance:** _____

Please have this appliance information to hand when contacting V-ZUG. Thank you. The identification plate is located on the underside of the teppan yaki.

Your repair order

Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an on-site visit by us by phone if you wish.

General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling tel. +41 58 767 67 67 or by going to our website at www.vzug.com.

Quick instructions

Please first read the safety precautions in the operating instructions!


To switch appliance on

- ▶ Hold the  button depressed for 1 second.

To select frying zone

- ▶ Touch the slider for the required frying zone or slide your finger along it to set the frying temperature.

To switch frying zone off

- ▶ Touch «» on the slider.

To switch appliance off

- ▶ Touch the  button.



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