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WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

READ AND SAVE THESE INSTRUCTIONS

State of California Proposition 65 Warning



WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

We advise you to read this manual carefully, as it contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com



1 IMPORTANT SAFETY INSTRUCTIONS

1.1 Definition

**DANGER:**

not following instructions immediately may result in loss of life or severe injuries.

**WARNING:**

not following instructions may result in loss of life or severe injuries.

**CAUTION:**

indicates a potentially hazardous situation which, if not avoided, may result in minor to moderate injury.

**NOTE:**

Important information.

1.2 Intended purpose

- This accessory is intended for indoor household use only.
- This accessory is suitable for the sole purpose of cooking and reheating food.
- This accessory is not designed or manufactured for professional use.
- This accessory can be used with the following models:
 - CPF30UG* Series

1.3 Installation warnings

**WARNING**

- Do not store or use this accessory:
 - outdoor,
 - in manufactured (mobile) homes, in recreational vehicles (RVs) or boat.
 - near a heater or flammable material,
 - in a room where there is a risk of freezing,
 - in direct sunlight or exposed to heat from stoves.
- Observe all codes and ordinances in force.



- Only qualified service personnel should perform repairs.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. Any other servicing should be done by a qualified technician.
- Do not scatter the packing materials. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape glue. Wipe with warm water only.
- Do not leave children unattended:
 - Children should not be left alone or unattended in the area where the accessory is being used. Never allow children to sit or stand on any part of the appliance.
- Never allow children to play with the accessory.
- This accessory gets very hot during use.
- Do not attempt to repair, disassemble or modify the accessory yourself.
- Do not use electrical equipment onto the accessory.
- Use nonflammable cleaner.
- Do not climb, stand or hang on the accessory. This could result in severe personal injuries or in damage to the accessory.

1.4 Usage warnings



WARNING

- Read all instructions.
- This accessory is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the accessory by a person responsible for their safety.
- Make sure that the accessory has cooled completely before using chemical-based cleaning products on it. Chemical cleaners, in the presence of heat, can ignite or cause metal parts to corrode.



Instructions

- Do not store explosive or flammable substances, such as gasoline in or in the vicinity of this accessory or use gasoline or other flammable vapors or liquids in the vicinity of this or any other similar product.
- Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other accessory.
- Do not store inflammable, explosive or volatile substances.
- While in use, do not place metal objects such as cutlery or lids on the accessory.
- **GREASE IS FLAMMABLE:** Do not leave the accessory unattended during cooking/baking operations that could release fats or oils.
- **Do Not Use Water on Grease Fires** - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Organic compounds, acids and essential oils can corrode the surfaces if left in contact with them for extended periods.

- Never use any part of this accessory for storage. Flammable materials can ignite and plastic items may melt or burst into flame.

1.5 Usage cautions



CAUTION

- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the accessory.
- Use wood utensils when cooking so as not to damage the accessory.
- **GREASE IS FLAMMABLE:** Allow hot grease to cool before attempting to handle it. Do not allow deposits of grease to accumulate.
- Never allow garments, potholders or other flammable materials to come into direct or indirect contact with the accessory until it has completely cooled.
- Do not allow aluminum foil to come into contact with the accessory when hot.



1.6 Disposal Warning



DANGER

- Destroy or recycle the carton, plastic bags, and any exterior wrapping material immediately after the refrigerator is unpacked. Children should NEVER use these items to play. They can cause suffocation and death.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.

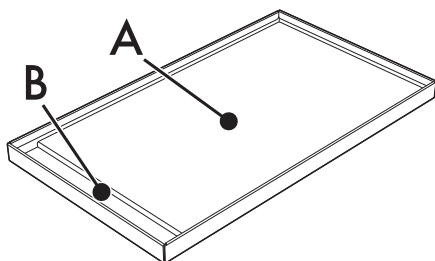
**SAVE THESE
INSTRUCTIONS**



Description

2 Description

2.1 Teppanyaki griddle



Use this griddle to cook meat, fish and vegetables directly on its surface, without the use of added fats or oils. This traditional Japanese cooking method, called teppanyaki, brings out the natural flavors and aromas of food to provide light, healthy meals that maintain the nutrients of their ingredients.

2.2 Description of parts

A: Griddle

Heated surface where food is placed to be cooked.

B: Drip tray

Space where cooking juices and liquids are collected.

Use



3 Use

3.1 Instructions

WARNING

- Do not store explosive or flammable substances, such as gasoline in or in the vicinity of this accessory or use gasoline or other flammable vapors or liquids in the vicinity of this or any other similar product.
- Do not climb, stand or hang on the accessory. This could result in severe personal injuries or in damage to the accessory.
- Protect your hands by wearing oven gloves when moving food.
- Do not pour water directly on the hot griddle.
- Keep children under the age of 8 away from the plate when it is in use

CAUTION

- The griddle must be placed within the perimeter of the cooktop.
- Do not use the Teppanyaki griddle for more than **60 minutes**.
- The burners below the griddle can both be on at the same time with the highest setting possible for no longer than 10 minutes. After that amount of time, they must be brought to their minimum setting.
- Even if using just one burner, the above rule must be followed.

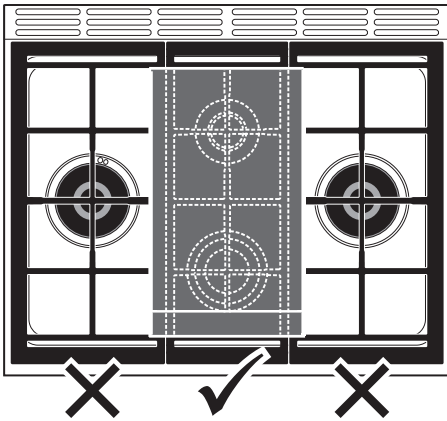


3.2 Positioning

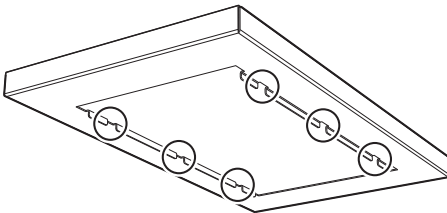
! CAUTION

- Carefully position the griddle within its frame so as not to damage the surfaces of the appliance or the griddle itself.
- The griddle must be placed so that the drip tray is always facing the direction of the appliance's knobs.

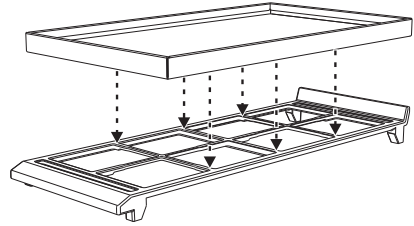
The Teppanyaki griddle should only be placed on the central burners of the appliance, as shown in the figure.



The underside of the griddle features recesses that make it possible for it to rest perfectly on the cooktop.



- Delicately rest the griddle on the spokes of the central burners.



3.3 Using the griddle

! DANGER

- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED ON OR NEAR THIS ACCESSORY DURING USE.**
- The burners below the griddle can both be on at the same time at the highest setting possible for **10 minutes** maximum. After that amount of time, they must be brought to their minimum setting.



Do not use the Teppanyaki griddle for more than **60 minutes** under any circumstances.

- After cooking, the burners must be turned off and left to cool for at least 60 minutes. The oven(s) of the appliance on which the griddle is used can be on at the same time as the griddle for a maximum of 60 minutes, following the instructions described in the appliance's user manual.
- After use, wait at least 15 minutes before removing the griddle from the appliance.



4 Cleaning and maintenance

4.1 Instructions

WARNING

- Use non-flammable cleaner.
- Make sure that the accessory has cooled completely before using chemical-based cleaning products on it. Chemical cleaners, in the presence of heat, can ignite or cause metal parts to corrode.

CAUTION

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash in the dishwasher.



We recommend the use of cleaning products distributed by the manufacturer.

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



After use and once the griddle is cool, empty and clean the drip tray.



Continuous contact between the plate and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

The Teppanyaki griddle is easier to clean when it is still lukewarm.

- Use conventional specific detergents for stainless steel and non-abrasive sponges. Any remaining encrustations or food residues can be easily removed by soaking the plate for a while. Dry it carefully.



Do not soak the plate and/or griddle in water immediately after use. Wait for it to cool down.