

indu+



FAQ

How do I get my Teppanyaki cooking plate clean again?

The Teppanyaki induction cooking plates are equipped with a 'clean' function which allows the cooking plate to heat up until the right cleaning temperature. Afterwards you turn off the cooking plate, put a wet towel on it and let the plate cool down. All the remaining residue will come loose and afterwards you can simply wipe it away with a towel.

As an alternative you can also use ice cubes or sparkling water.

Use in no case cleaning products for stainless steel!

Can I leave my cooking plates outside the whole year?

When you don't use your cooking plate for 1 month or longer, you have to store them on a dry place.

The more you use the cooking plates the better, less risk of oxidation.

The cooking plate has to be covered after use at all times!

How do I maintain the cooking plates with a vitroc ceramic glass plate like the One Zone, Multiflex, Wok, ...

You can use a degreaser for glass (type Instanet, ...) as you don't cook directly on the glass.

First fish on the Teppanyaki, than meat. How do I remove the smell and taste of the fish?

Lemon! After grilling the fish, clean the teppanyaki and in the end, to remove the last odors, rub the hob in with lemon. That will neutralize all odors so you can grill your meat carefree afterwards.