

BergHOFF[®]
Yes, you're right!



G E M I N I S

Use and care

Read all information carefully and thoroughly before using this product.

- In the 5-ply teppanyaki, four different materials in 5 layers are arranged in an inventive alliance for evenly spreading the heat. The entire plate forms one seamless unity guaranteeing that the heat spreads very fast throughout the surface. The handles stay cool thanks to the silicone grips and allow safe transfer from the hob to the table.
- This teppanyaki was specifically designed for induction hobs but can be used on other hobs too. It's important to check beforehand if the size and type of teppanyaki are compatible.
- Induction hobs with individual zones or hobs that have larger zones (or individual zones linked together to form one larger one) are perfect for this teppanyaki.
- A teppanyaki is great for low-fat cooking since a minimum of fat is needed: simply add a bit of suitable oil (olive oil spatters too much) and you're cooking the most delicious recipes in no-time.
- Cleaning of this great tool is simple, use warm soapy water and a soft sponge or dishcloth. Dry immediately. If you have remains of food stuck to the cookware, they can easily be removed by covering the bottom of the pan with water and letting it soak while gently heating it at low temperature (no need to let the water cook). Do not use a metal utensil. A suitable cream cleanser will work miracles too.
- Overheating stainless steel cookware can cause blue or auburn discolouration which has no influence on the cookware's features and which can be easily removed by means of a good detergent (such as the BergHOFF detergent for stainless steel).