

38CM DOMINO TEPPANYAKI DPE7400X



- Stainless steel + tempered glass
- Oil gutter perimeter
- Temperature range: 0°C - 250°C
- Frontal knob control
- Residual indicator light
- Heating indicator
- On / Off indicator



Thermostat Position	Preparation	Cooking time	Comments
90°	Heat the plate	-	Position the dish on the plate
210°	Toast	6 min.	3 min. on each side
180°	Slices of caramelised pineapple, fruit skewers	9 min.	Turn them every 3 min.
180°	Tomato halves, mushrooms, slices of onion	25 min.	Turn them every 3-4min.
170°	Fresh salmon steaks, trout, sole, scampi	8 - 10 min.	4 – 5 min. on each side
180°	Sausages	15 min.	Turn them approximately every 2 min.
180°	Meat skewers	12 - 15 min.	Turn them approximately every 3 min.
180°	Rare beef	10 min.	4 – 5 min. on each side
180°	Well-done beef	10 - 12 min.	Turn them approximately every 4 min.

- ❖ The teppanyaki can also be used to provide an ideal "large cooking surface" for "low heat - simmering" cooking.
- ❖ Use an every-day container-pan that is the same size as the cooking surface.

Electrical Connections

- Current (A): 16
- Voltage (V): 220 -240
- Frequency (Hz): 50
- Length of electrical supply cord (cm): 100
- Type of plug: Without

Dimensions

- Dimension of product (mm): W380 x D515
- Built in dimensions (mm): W340 x D490
- Net weight (kg): 11
- Gross weight (kg): 12.5

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Installation Diagram

