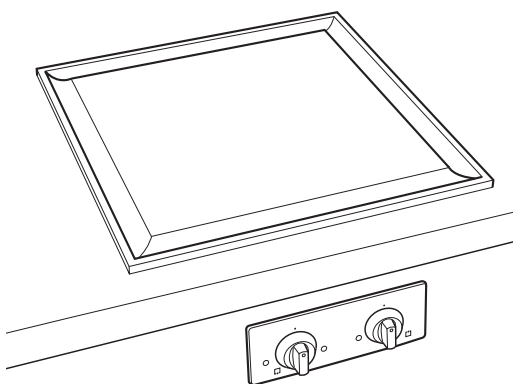
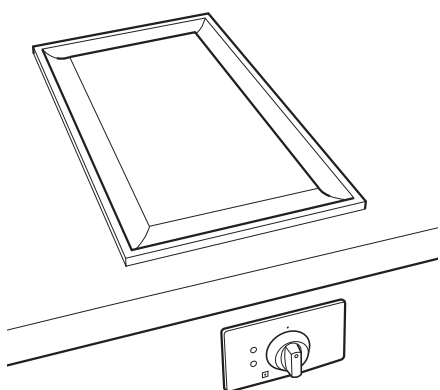


# TM 43600 / TM 63600

## T Teppan Yaki Grill plate

### Installation and Operating Instructions



## Dear Customer,

Please read these user instructions carefully and keep them to refer to later.

Please pass the user instructions on to any future owner of the appliance.

### The following symbols are used in the text:



Safety instructions

**Warning!** Information that affects your personal safety.

**Important!** Information that prevents damage to the appliance.



Useful tips and hints



Environmental information

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# OPERATING INSTRUCTIONS



## Safety

The safety of this appliance complies with accepted technical standards and the Appliance Safety Law. As manufacturers, however, we also believe it is our responsibility to familiarise you with the following safety instructions.

### Electrical safety

- The installation and connection of the new appliance must only be carried out by qualified personnel.
- Repairs to the appliance must only be carried out by approved service engineers. Repairs carried out by unqualified persons may cause injury or serious malfunction. If your appliance needs repairing, please contact your local customer centre or your dealer.



Please follow these instructions, otherwise the warranty is void in the event of damage.

- Flush-mounted appliances may only be operated following installation in suitable installation cabinets and working surfaces which conform with the relevant standards. This ensures sufficient protection against contact for electrical units as required by the safety provisions.
- If your appliance malfunctions or if fractures, cracks or splits appear:
  - switch off all heating zones,
  - disconnect or remove the fuse for the grill plate.

### Child safety

- The heating zones become hot when you cook and grill. Therefore, always keep young children away from the appliance. This also applies after switching off until the temperature of the grill plate has cooled sufficiently.

### Safety during use

- This appliance may only be used for normal cooking, frying and grilling of food in the home.
- Do not use the grill to heat the room.
- Take care when plugging electric appliances into mains sockets near the unit. Connecting leads must not come into contact with the hot grill plate.

- Overheated fat and oil catch fire quickly. If food is flambéed, the cooking process should be supervised.
- Switch off the grill plate every time after use.

## Special information for the grill plate

Do not place any objects which can be magnetised on the grill plate while in operation.



Noises may occur during operation by expansion of the grill plate. These are not faults in the unit and the function is not impaired in any way.

## Safety when cleaning

- The unit must be switched off and cooled below 90 °C before cleaning.
- For safety reasons it is not permitted to clean the unit with a steam jet or high-pressure cleaner.

## How to avoid damage to the appliance

- Do not use cast iron pans or pans with a rough, burred or damaged base. Scratching may occur if the pans are slid across the surface.
- Keep all items and materials that can melt away from the grill plate, e.g. plastics, aluminium foil or oven foils. If something of this nature should melt onto the grill plate, it must be removed immediately with a metal spatula.

## Disposal




### Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



### Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the

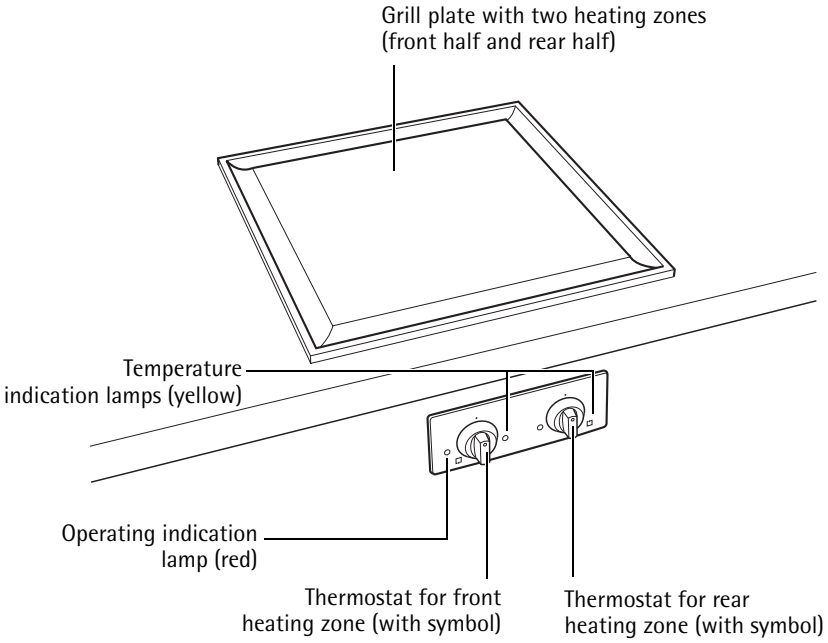
environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## Description of appliance

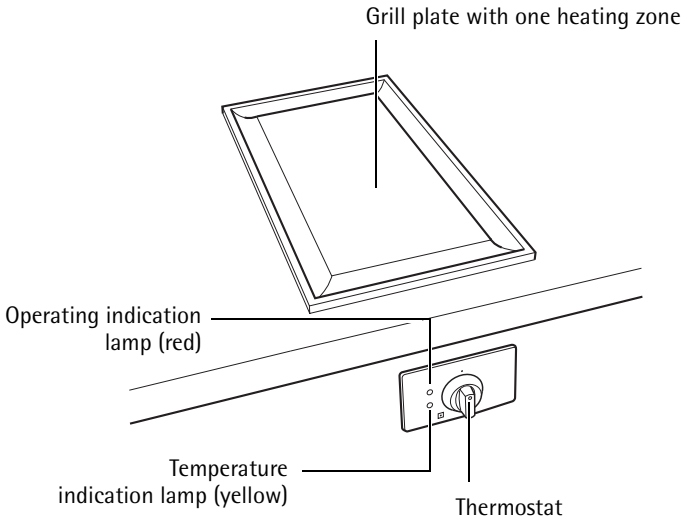
### Key features of your appliance

- The highly conducting grill plate is 10 mm thick. It consists of twin-layer stainless steel and therefore has a good thermal capacity. This prevents a rapid decrease in temperature, e.g. when preparing meat from the refrigerator.
- The channelled edge fulfils three important functions:
  - It reduces the temperature at the installation surfaces so much that the grill plate can be fitted in various kitchen working surfaces.
  - The curvature of the channel absorbs the expansion of the heated grill plate to keep it flat.
  - Minor food remnants and liquids can easily be fed to the channel and removed.
- The thermostat with readable temperature setting ensures a constant temperature. This prevents overheating of the food and permits low-fat cooking with retention of nutritional value.
- The food is prepared (heated) directly on the grill plate with or without fat. It is also possible, however, to cook with pots.
- The heating time, e.g. to 180 °C, is approx. 6–7 minutes. The cooling time, e.g. from 180 °C to 100 °C, is approx. 45 minutes, or to 60 °C approx. 60 minutes.

# TM 63600 unit construction



# TM 43600 unit construction

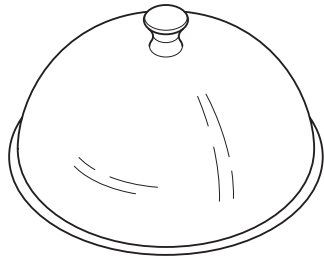


## Special accessories

### Stainless steel cooking cover (255 x 140)

The cooking cover is specially suitable for steaming vegetables, for keeping cooked food warm or heating it up, e.g. rice, noodles.

If roasting is performed under the cover, everything is kept nice and fresh. Annoying evaporation or splashing is largely avoided.



## Before using for the first time

### Initial cleaning

Wipe over the **control panel** with a damp synthetic fibre cloth.



**Important:** Do not use any caustic, abrasive cleaning agent, which could damage the surface.

Wipe over the **grill plate** when cold with a damp cloth or for example with a scouring sponge for delicate surfaces in the grinding direction. Finish cleaning thoroughly with a damp cloth.



# Using the grill plate

The food is prepared (heated) directly on the grill plate with or without fat. It is also possible, however, to cook with pots.

When using pots on the grill plate, however, the cooking time is considerably longer than on glass-ceramic, gas rings or cast iron plates.

Garnishings accompanying the menu, e.g. sauces, rice, etc. can be cooked or kept warm very well in the pan directly on the grill plate.

It is not recommended to cook large amounts on the grill plate, e.g. spaghetti.



Do not hesitate to turn over or remove the food with a spoon while cooking on the grill plate. Working marks on the grill plate are normal and do not result in impairment of function.

## Thermostat

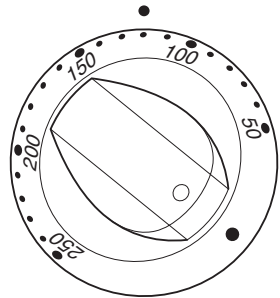
The required temperature of the grill plate can be set fully variably within the range 50 °C and 250 °C.



The heating time, e.g. to 180 °C, is approx. 6–7 minutes.

## Switching on and off

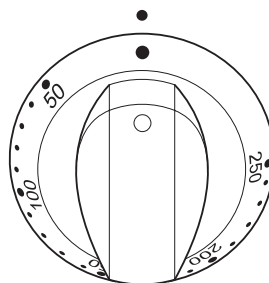
1. Turn the thermostat clockwise to the required temperature.
  - The red operating indication lamp lights.
  - The yellow temperature indication lamp lights while the unit is heating up.
2. When the temperature indication lamp extinguishes, the temperature set is reached.
  - The temperature is kept constant by the thermostat.
  - The temperature indication lamp lights again during further heating.



3. To switch off turn back to the off position.



If more rapid cooling of the grill plate is desired after switching off, this can be performed by placing a pot on it with a large base and containing 2–3 litres cold water.



## Application, tables, tips

### Fat temperatures

If fats and oils are used the correct temperature is of vital importance. Heating should not be too great for health reasons, since this could produce substances injurious to health, e.g. acryl amine.

With the correct temperature setting the valuable constituents of the oils and fats are largely retained.

The **fat temperature** is the maximum temperature which can be reached before the fat or oil begins to smoke.

If the **smoke point** is exceeded, the fats and oils burn, are modified and become useless; the smoke point should not be exceeded.

Fats/oils	Fat temperature (max. temperature)	Smoke point
Butter	130 °C	150 °C
Pork fat	170 °C	200 °C
Beef fat	180 °C	210 °C
Olive oil	180 °C	200 °C
Sunflower oil	200 °C	220 °C
Peanut oil	200 °C	235 °C
Coconut fat	220 °C	240 °C

## Tables

Cooking material	Temperature (°C)	Time/tips	
<b>Fish and crustaceans</b>	170–180	Preheat grill plate	
Salmon cutlets	170	8 mins., turn after 4 mins.	
Giant prawns (without shell)	170	6 mins., turn after 3 mins.	
Shark steaks, 2.5 cm thick	180	10 mins., turn after 5 mins.	
Sole (in butter)	180	8 mins., turn after 4 mins., light side first	
Fillets of plaice	180	6 mins., turn after 3 mins.	
<b>Veal</b>	170–190	Preheat grill plate	
Veal cutlet	180	10 mins., turn after 5 mins.	
Veal medallions, 4 cm thick	180	10 mins., turn after 5 mins.	
Veal steaks, 3–4 cm thick	180	6 mins., turn after 3 mins.	
Escalope of veal, plain	180	5 mins., turn after 2½ mins.	
Chopped veal	180	6 mins., turn after 3 mins. (the strips of meat should not touch)	
<b>Beef</b>	200–220	Preheat grill plate	
Beef steak	very rare rare medium well done	220 220 220 220	2 mins., turn after 1 min. 4 mins., turn after 2 mins. 6 mins., turn after 3 mins. 8 mins., turn after 4 mins. without fat the times are increased by around 20 %
Hamburger	200	6–8 mins., turn after 3–4 mins.	
Châteaubriand	200 100	Roast meat in oil fully on all sides (only turn when the meat detaches) 10 Min. finish cooking on one side	
<b>Pork</b>	180–220	Preheat grill plate	
Pork medallions	180	8 mins., turn after 4 mins. (according to thickness)	
Neck steak	200	8 mins., turn after 4 mins.	
Escalope	200	6 mins., turn after 3 mins.	
Spare ribs	180	8–10 mins., turn several times	
Pork kebab	200	6–8 mins., grill well from all sides	

<b>Cooking material</b>	<b>Temperature (°C)</b>	<b>Time/tips</b>
<b>Lamb</b>	180–200	Preheat grill plate
Lamb chop	180	10 mins., turn after 5 mins.
Lamb fillet	180	10 mins., turn after 5 mins. (it is important to grill the fillets all round)
Lamb steak	200	6–8 mins., turn after 3–4 mins.
<b>Poultry</b>	160–180	Preheat grill plate
Chicken breast fillet	180	8–10 mins., turn after 4–5 mins.
Turkey breast strips	170	6 mins., turn several times
<b>Bratwurst (pork sausage)</b>	200	Preheat grill plate

# Cleaning and care

## Final cleaning of grill plate



**Warning:** Danger of injury from burns when cleaning the hot grill plate!



**Important:** Always clean the grill plate in the grinding direction (not with circular motions)! Never use abrasive powders or aggressive cleaning agents!

1. Switch off unit and allow to cool to approx. 100 °C.



If the grill plate has already cooled before cleaning, heat to approx. 100 °C and switch off again.

2. Place ice cubes on the grill plate and simultaneously detach dirt with a turning spoon and push into the channel until all the major remnants have been removed. Remove these from the channel (e.g. with kitchen paper). **Warning: Hot!**



Cold water can also be used instead of ice cubes.

3. Allow grill plate to cool to approx. 100 °C. Clean thoroughly with with a scouring sponge for delicate surfaces and a little cold water in the grinding direction.

4. Remove spots which could originate from egg white or acids in foods when cold with a little lemon juice and clean with a scouring sponge for delicate surfaces. Finish cleaning thoroughly with a damp cloth.

## Cleaning the grill plate between two courses

Similar to point 2–3 „Final cleaning of grill plate“.

## Cleaning control panel

Wipe over the control panel with a damp synthetic fibre cloth.



**Important:** Do not use a caustic, abrasive cleaning agent, which could damage the surface.

## Cleaning cooking cover

The cooking cover can be cleaned in the dishwasher.

# SERVICE

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions.

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

- Model description
- Product number (PNC)
- Serial number (S No.) (for numbers see rating plate)
- Type of fault

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

# INSTALLATION INSTRUCTIONS



**Warning!** Installation and connection of the new appliance must only be performed by a **certified expert**.

Please pay attention to these instructions, since otherwise the warranty becomes invalid if any damage occurs.

## Technical data

### TM 63600

Power consumption

• Grill heater front 1500 W

• Grill heater rear 1500 W

Heater voltage 230 V ~ 50 Hz

Total consumption 3,0 kW

Power supply 230 V

### TM 43600

Power consumption 2200 W

Heater voltage 230 V ~ 50 Hz

Total consumption 2,2 kW

Power supply 230 V

## Regulations, standards, guidelines

This appliance satisfies the following standards:

- EN 60 335-1 and EN 60 335-2-6 governing the safety of electrical appliances for household use and
- EN 60 350 governing basic protection requirements for electro-magnetic compatibility (EMC).
- EN 55014-2
- EN 55014-1999-10
- EN 61000-3-2
- EN 61000-3-3 governing basic protection requirements for electro-magnetic compatibility (EMC).

**CE** This appliance complies with the following EU directives

- 93/68/EEG CE designation directive
- 73/23/EEG dated 19.02.1973 (low voltage directive)
- 89/336/EEG dated 03./05.1989 (EMC directive including modification directive 92/31/EEG)

## Safety instructions for the installer

- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).
- This appliance corresponds to the type EN 60 335-2-6 with respect to protection against fire. Only units of this kind may be fitted one-sided to adjoining high-level cabinets or walls.
- When fitted in combustible material, the local fire-protection regulations must be observed without fail.
- Limit to room width 550 mm, height 127 mm from lower side of grill plate, depth 560 mm from rear with a working surface depth of 600 mm. Combustible walls and ceilings must be provided with a flame-retardant lining above the grill plate in conformity with the official fire regulations for the relevant area.
- Protection against contact must be ensured by the installation.

## Electrical connection

- Electrical connection must be made by a certified installer.
- The mains connection to the built-in switchbox must be made with the existing connecting cable and corresponding to the connection diagram.
- A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm. Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.
- **Warning!** While being serviced the appliance must be disconnected from the power supply. The rating plate is fitted on the underside of the built-in switchbox.



- Before putting into operation detach any protective foil from the grill plate.
- After connecting to the power supply all grill plates should be switched on briefly (approx. 2 minutes) in succession at the 100 °C position to check their readiness for operation.

## Rating plates

### Versions with two thermostats

Model Code

**TM 63600**

**PNC 949 480 194**

### Versions with one thermostat

Model Code

**TM 43600**

**PNC 949 480 193**

## Fitting/installation in working surface: surface mounting (coated, lined, Inox or stone)

When fitting in combustible material, the laws, ordinances, directives and standards in force in the country of use as well as the local fire-protection regulations are to be followed.

1. The lateral spacing of the working surface cut-out from a high-level cabinet and the rear wall must be at least 50 mm.
2. Cut out working surface according to specified cut-out dimensions. The tolerances must be observed. Seal the cut-out area of the working surface against moisture with suitable varnish.
3. Holes for the built-in switchbox in the front of the cabinet with template as illustrated.

Panel thickness min. 16 mm, max. 22 mm.

4. Guide the built-in switchbox with the bundle of connecting conductors from above through the working surfaces cut-out and from the rear to the front of the cabinet.

**Important:** There are capillary tubes in the bunch of conductors between the built-in switchbox and the grill plate. Do not bend sharply or separate or the appliance will be destroyed!

### 5a. Assembly with CN-front panel (CN)

Guide the signal lamps from the rear through the 12 mm dia. holes in the front of the cabinet (the 12 mm dia. holes can be enlarged to 15 mm to simplify assembly). Take the switch spindle(s) of the built-in switchbox from the rear through the 13 mm dia. hole(s) and insert the signal lamps in the signal lamp lenses mounted on the CN front panel from the rear.

- TM 63600: insert signal lamp with red wires in the left-hand red lens.
- TM 43600: insert signal lamp with red wires in upper red lens.

Screw CN-front panel with screws to front of cabinet under switch knobs. Attach switch knobs and then secure built-in switchbox in front of cabinet from rear

### 5b. Assembly without CN-front panel (Vi)

Insert the signal lamp lenses supplied from the front in the 12 mm dia. holes of the front of the cabinet.

- TM 63600: left-hand red lens.
- TM 43600: upper red lens.

Insert the signal lamps from the rear through the front of the cabinet in the signal lamp lenses.

- TM 63600: insert signal lamp with red wires in the left-hand red lens.
- TM 43600: insert signal lamp with red wires in upper red lens.

Take the switch spindle(s) of the built-in switchbox from the rear through the 13 mm dia. hole(s), attach white or black switch knobs as required and then secure the built-in switchbox from the rear to the front of the cabinet.

6. For tiled working surfaces the joints must be completely filled with jointing material in the supporting zone for the grill plate.
7. The enclosed sealing tape must be attached to the underside of the grill plate.
8. Clean the working surface thoroughly in the seal supporting zone.
9. Place grill plate in cut-out from above, centre and press down firmly. It requires no additional fixing owing to its own heavy weight. Please do not apply any additional silicone sealing compound, since in the event of removal of the grill plate both the seal and the working surface could be damaged.

**Important:** If not fitted correctly it would be difficult to remove for servicing and the grill plate and working surface could be damaged.

**Warning:** A recess base which can be dismantled must be fitted as contact protection under the grill plate/built-in switchbox.

### **Removing the grill plate**

1. Remove power supply from built-in switchbox/grill plate.
2. Place a clean spatula as protection on the working surface. Then carefully run a firmer chisel under the edge of the grill plate and raise.
3. For a new fitting it must be ensured that the old seal is removed completely cleanly and a new seal fitted (available from spare-parts sales).

### **Removing the built-in switchbox (for servicing)**

1. Remove power supply from built-in switchbox and dismantle the recess base.
2. Pull off switch knobs (if present remove CN front panel forwards). Withdraw signal lamps from the lenses from the rear, release fixing screws of built-in switchbox on the front of the cabinet from the rear, draw the switchbox forwards carefully through the opening in the recess base. Re-fitting is performed according to the fitting/installation text.

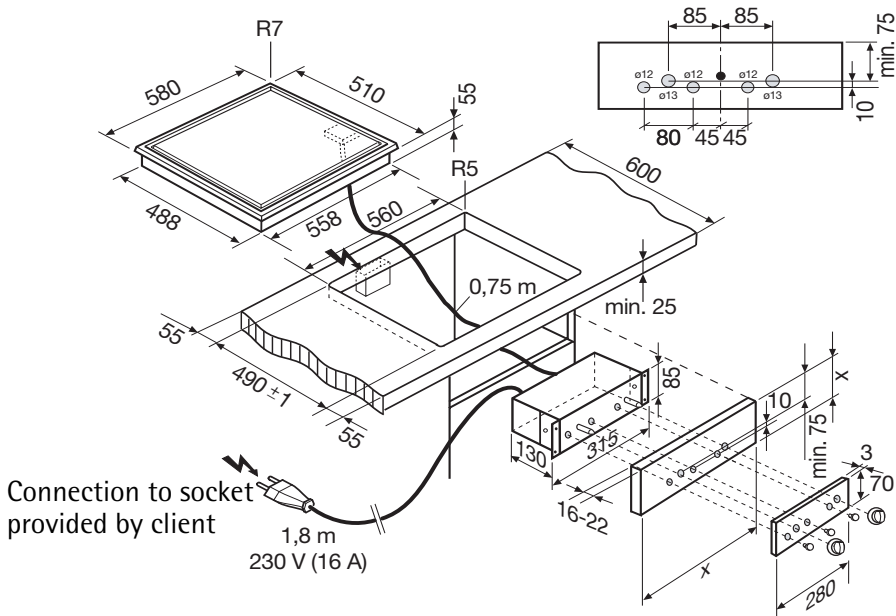
**Important:** There are capillary tubes in the bunch of conductors between the built-in switchbox and the grill plate. Do not bend sharply or separate or the appliance will be destroyed.



## Surface mounting TM 63600

Grill plate with built-in switchbox

Width of fume exhaust hood 550 mm min.



## Fitting/installation: flush mounting in stone working surfaces

When fitting in combustible material, the laws, ordinances, directives and standards in force in the country of use as well as the local fire-protection regulations are to be followed.

1. The lateral spacing of the working surface cut-out from a high-level cabinet and the rear wall must be at least 50 mm.
2. Cut out working surface according to specified cut-out dimensions. The tolerances must be observed.
3. Holes for the built-in switchbox in the front of the cabinet with template as illustrated.  
Panel thickness min. 16 mm, max. 22 mm.
4. Guide the built-in switchbox with the bundle of connecting conductors from above through the working surfaces cut-out and from the rear to the front of the cabinet.

**Important:** There are capillary tubes in the bunch of conductors between the built-in switchbox and the grill plate. Do not bend sharply or separate or the appliance will be destroyed!

### 5a. Assembly with CN-front panel (CN)

Guide the signal lamps from the rear through the 12 mm dia. holes in the front of the cabinet (the 12 mm dia. holes can be enlarged to 15 mm to simplify assembly). Take the switch spindle(s) of the built-in switchbox from the rear through the 13 mm dia. hole(s) and insert the signal lamps in the signal lamp lenses mounted on the CN front panel from the rear.

- TM 63600: insert signal lamp with red wires in the left-hand red lens.
- TM 43600: insert signal lamp with red wires in upper red lens.

Screw CN-front panel with screws to front of cabinet under switch knobs. Attach switch knobs and then secure built-in switchbox in front of cabinet from rear

### 5b. Assembly without CN-front panel (Vi)

Insert the signal lamp lenses supplied from the front in the 12 mm dia. holes of the front of the cabinet.

- TM 63600: left-hand red lens.
- TM 43600: upper red lens.

Insert the signal lamps from the rear through the front of the cabinet in the signal lamp lenses.

- TM 63600: insert signal lamp with red wires in the left-hand red lens.
- TM 43600: insert signal lamp with red wires in upper red lens.

Take the switch spindle(s) of the built-in switchbox from the rear through the 13 mm dia. hole(s), attach white or black switch knobs as re-

quired and then secure the built-in switchbox from the rear to the front of the cabinet.

6. Clean the working surface thoroughly in the cut-out and in the rebate.
7. The enclosed rubber tape (3x10x2400 mm) must be attached to the cut-out supporting surface (to soften blows and prevent silicone joint sealing compound running under the grill plate under all circumstances when pointing).

**Important:** If not fitted correctly, removal would be made more difficult for servicing. The grill plate and working surface could be damaged in this way.

8. Place grill plate carefully in cut-out and align so that the joint is the same size on all sides. The grill plate is not fastened!

**Warning:** A recess base which can be dismantled must be fitted as contact protection under the grill plate/built-in switchbox.

9. Clean grill plate and working surface in area of joint (e.g. with isopropyl alcohol and fluff-free cloth) and fill the joint with a heat-resistant (at least 160 °C) silicone joint sealing compound.

Note: Since the grill plate and working surface cut-out are subject to a certain dimensional tolerance, the width of the joint can vary (min. 2 mm).

### Removing the grill plate

1. Remove power supply from built-in switchbox/grill plate.
2. Cut open the silicone joint sealing compound provided by the client with a suitable knife along the edge of the grill plate to the full depth of the joint. Raise the grill plate carefully from below to the lower construction shell with a screwdriver.
3. For a new fitting it must be ensured that the old silicone compound and the rubber tape are cleanly removed completely and a new rubber tape fitted for softening blows (available from spare-parts sales, 3x10x2400 mm). Re-fitting is performed according to the fitting/installation text.

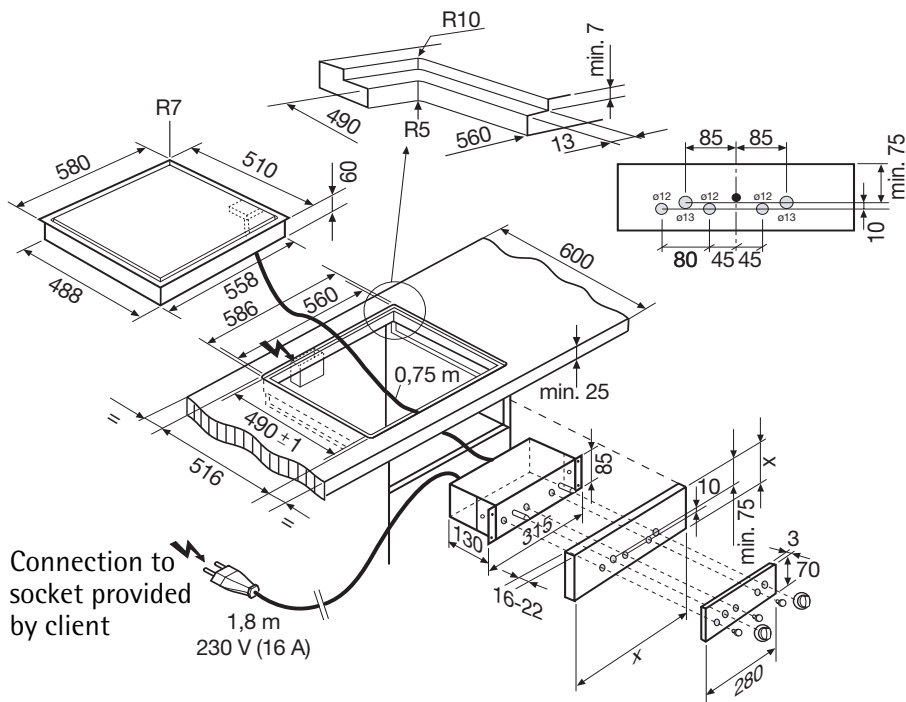




# Flush mounting TM 63600

Grill plate with built-in switchbox

Width of fume exhaust hood 550 mm min.







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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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