

Clean + Shine Your Ultradine Teppanyaki Cooktop



Simply wipe off excess food residues with paper towel after allowing cooktop to cool a little, add a small amount of warm water, allow it to soften remaining residue, agitate lightly, and wipe clean. Stubborn residues can easily be "cooked off" by pouring a little warm water around the cooking center. Re-heat unit on 3-4, use a non-scratch straight-edge (!) stiff spatula (heat-resistant nylon or wood) and carefully loosen the residues bit by bit, moving the water around where needed. Then wipe off the remains.

USE CAUTION: THE SURFACE + LIQUIDS ARE HOT. Utilizing tongs for holding the rag/paper towel prevents burns. Clean with water until cleanser and food residues are gone.



To eliminate the last traces (if any) the surface has to be **COLD**. Use a non-scratch nylon-mesh cleaning pad such as Scotch-Brite Dobie¹. **WORK COMPLETE SURFACE - EDGE TO EDGE - WITH THE GRAIN** (visible structure in the metal), in long, even strokes. **NEVER** in circles!



For heavy duty jobs shake "Barkeeper's Friend"² powder over the wet surface and rub gently with a wet cloth, mesh-sponge or paper towel. Then rinse thoroughly.



For difficult stains, make a paste and let it sit on the stain for about one minute. Then rub gently and rinse well.

Again, always work the **COMPLETE, COLD** surface **EDGE TO EDGE WITH THE GRAIN, NEVER** in circles.

To remove white spots or bluish heat discolorations, use BKF as described, or cut a lemon in half, squeeze lightly and wipe the **COLD** surface with the cut side of the lemon. Clean up with a little water.



For extra sheen or to remove fingerprints, use a few drops of plain vegetable oil and a paper towel or soft rag. You can even use a quick spritz of non-stick cooking spray applied directly to the surface, or simply spray your paper towel to avoid overspray.

At last, wipe thoroughly with a rag or paper towel to make sure there are no oil residues which might stain your clothes.

Maintenance



Cook-N-Dine Ultradine teppanyaki plus cook tops are manufactured in Germany using professional food-grade type 304, German stainless steel, one of the best alloys available worldwide. This stainless steel does not rust when properly maintained. However, with outdoor use or when you live near water, where the air contains a lot of moisture or salt, minor oxidation can occur over time.

To prevent a reaction of the metal, maintain it well and clean regularly to remove all dirt particles adhering to the surface. Those particles can harm even the best stainless steel over time.

NEVER EVER use regular steel cleaning pads, wire brushes or scrapers because they will destroy the invisible shield of stainless steel and will compromise the stainless features.

NEVER EVER use chlorine bleach, cleaners containing chlorine bleach, other powdered cleaners like Ajax³ or any other household acids, as those will break down the metal's stainless features as well.

NEVER EVER use steel wool or oven cleaners as they can cause stainless steel to pit or corrode.

To maintain the sleek appearance of the premium satin finish, avoid using metal utensils and do not chop food with a sharp utensil directly on the metal surface. Minor scratches though

– which will accumulate over time from use – will not compromise the functionality of the appliance at all. If desired, they can always be buffed out by a professional.

Barkeeper's Friend powder is available at many supermarkets in the cleaning products aisle. For more information, visit www.barkeepersfriend.com



Barkeepers Friend original product label text:

BKF is the premium household cleanser. With a non bleach formula, it's recommended for cleaning stainless steel cookware and sinks, glass and ceramic cooktops, solid surface countertops, porcelain and acrylic bathtubs and more. It's the best top-selling cleanser for removing rust, tarnish, hard water stains and lime scale. Made since 1882.

Sprinkle BKF on a wet surface and rub gently with a wet cloth, sponge or cleaning pad. Rinse thoroughly. For difficult stains, make a paste and let it remain on the stain for up to one minute. Then rub gently and rinse well.

Warnings

Contains Oxalic acid. Do not ingest, inhale or allow product to get into eyes. If ingested, drink milk or water and seek medical attention. If in eyes, flush eyes with water for 15 minutes. For prolonged use or sensitive skin, use gloves. Do not mix with other household cleaning products including those containing ammonia or bleach. Keep away from children.

¹Scotch Brite is a trademark of 3M

²Barkeepers Friend is a trademark of Servas Laboratories, Inc.

³Ajax is a trademark of Procter & Gamble Corporation