TEPPAN YAKI AND GRILL FOR THE FLEX ZONE

en Cookware Teppan Yaki and Grill for FlexZone

Z9417X2 - Z9416X2

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The Teppan Yaki and Grill accessories are ideal for the FlexZone and are perfect for using the frying sensor.

This optional accessory is not included in the scope of delivery for your hob. You can purchase these from specialist retailers or through our technical after-sales service. Quote the relevant reference number:

- Z9417X2 cookware Teppan Yaki.
- Z9416X2 cookware Grill.

Teppan Yaki

The Teppan Yaki means that you can cook meat, fish, seafood, vegetables, desserts and bread with very little oil, easily and healthily. The Teppan Yaki adapts perfectly to the FlexZone. Direct contact with the plate and uniform heat transfer make it possible to retain the consistency, colour and succulence of the food when searing and browning.

Grill

The Grill adapts to the FlexZone. You can cook large and small quantities of meat, fish, fresh vegetables and bread with very little oil, healthily and easily. The grooved shape ensures that foods absorb less fat. The ease of operation makes it possible to grill dishes that look and taste like they have been cooked on a traditional grill. Add a little oil to the grill or the surface of the food to facilitate heat transfer.

Frying Sensor

The following table shows a selection of dishes and is arranged by food type. The temperature and the cooking time depend on the amount, the condition and the quality of the food.

Notes

- The operating instructions for the hob contain further information about this function. Read through the instructions carefully.
- Set up the FlexZone as a single cooking zone to ensure the function is activated correctly.

	Cookware	Temperature level	Total frying time after the signal tone sounds (min)
Meat			
Escalope, plain[1]	Teppan Yaki / Grill	4	6 - 10
Fillet[1]	Teppan Yaki / Grill	4	6 - 10
Chops[1]	Teppan Yaki / Grill	3	10 - 15
Steak, rare (3 cm thick)[1]	Teppan Yaki / Grill	5	6 - 8
Steak, medium (3 cm thick)[1]	Teppan Yaki / Grill	5	8 - 12
Steak, well done (3 cm thick)[1]	Teppan Yaki / Grill	4	8 - 12
Poultry breast (2 cm thick)[1]	Teppan Yaki / Grill	3	10 - 20
Bacon[1]	Teppan Yaki / Grill	3	5 - 8
Hamburgers[1]	Teppan Yaki / Grill	3	6 - 15
Boiled sausages[1]	Teppan Yaki / Grill	4	8 - 20
Raw sausages[1]	Teppan Yaki / Grill	4	8 - 20
Gyros[2]	Teppan Yaki	4	7 - 12
Minced meat[2]	Teppan Yaki	4	6 - 10

[1] Add oil (if necessary) and the food after the signal tone sounds. Turn if necessary.

[2] Add oil (if necessary) and the food after the signal tone sounds. Stir regularly.

[3] Add butter and the food after the signal tone sounds. Turn if necessary.

[4] Add oil (if necessary) and the food after the signal tone sounds. Total cooking time per portion. Fry individually.

[5] Add oil (rub into the food) and the food after the signal tone sounds. Turn if necessary.

[6] Add the food after the signal tone sounds.

	Cookware	Temperature level	Total frying time after the signal tone sounds (min)
Fish and seafood			
Fish fillet, plain[1]	/	4	10 - 20
Scampi[1]	/	4	4 - 8
Prawns[1]	/	4	4 - 8
Frying fish, whole[1]	/	3	15 - 30
Vegetables			
Courgettes[1]	/	3	4 - 12
Aubergines[1]	/	3	4 - 12
Peppers[1]	/	3	4 - 15
Frying green asparagus[1]	/	3	4 - 15
Mushrooms[2]	/	4	10 - 15
Garlic[2]		2	2 - 10
Sweating onions[2]		2	2 - 10
Glazing vegetables[2]		3	6 - 10
Potatoes			
Fried potatoes (made from unpeeled boiled potatoes)[2]		5	6 - 12
Potato pancakes[4]		5	2,5 - 3,5
Glazed potatoes[2]		3	10 - 15
Egg dishes			
Fried eggs in butter[3]		2	2 - 6
Fried eggs in oil[1]		4	2 - 6
Scrambled eggs[2]		2	4 - 9
Omelettes[4]		2	3 - 6
Pancakes[4]		5	1,5 - 2,5
French toast[4]		3	4 - 8
Shredded raisin pancake[4]		3	10 - 15
Miscellaneous			
Toasting[5]	/	4	4 - 6
Croûtons[2]		3	6 - 10
Toasting almonds[6]		4	3 - 15
Toasting nuts[6]		4	3 - 15
Toasting pine nuts[6]		4	3 - 15

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[4] Add oil (if necessary) and the food after the signal tone sounds. Total cooking time per portion. Fry individually.

[5] Add oil (rub into the food) and the food after the signal tone sounds. Turn if necessary.

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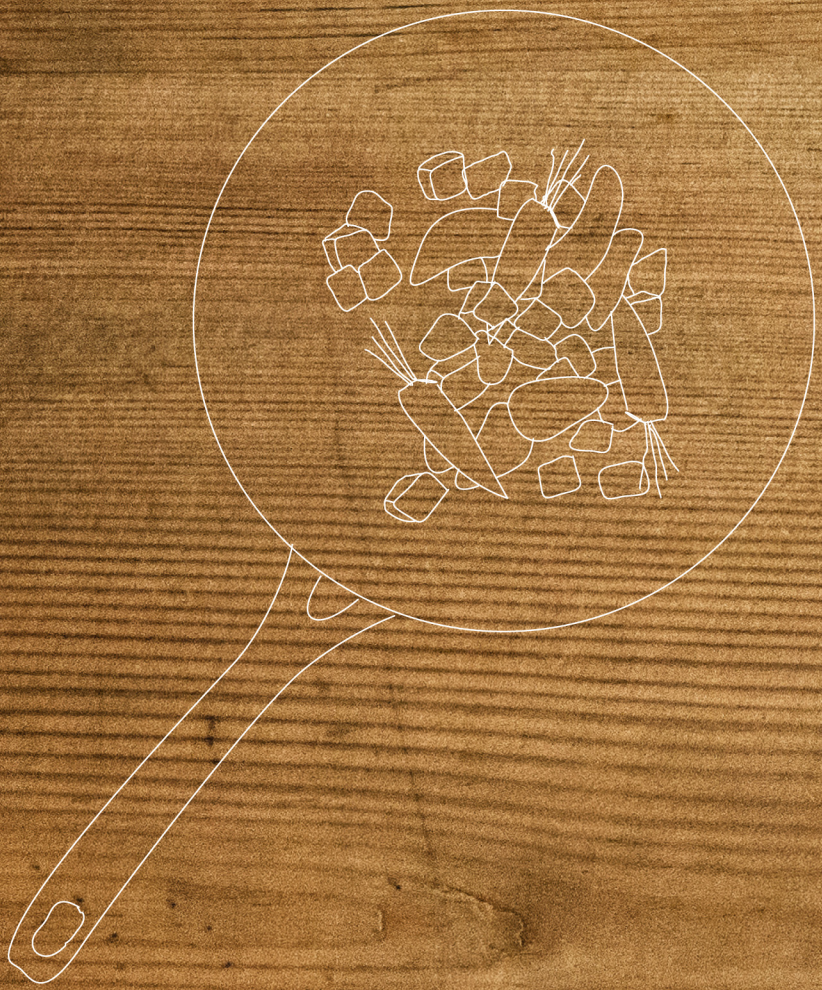

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Constructa NEFF Vertriebs-GmbH |
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