

# **Teppanyaki Grill**

**Model TP3**

**Instructions and Warranty**

**MAXIM<sup>®</sup>**

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plug, or Variable Temperature Control in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by MAXIM® may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to **OFF**, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Do not operate without Stainless Steel Teppan Grill Plate and Splatter Shield fitted into Base provided.
15. Any other servicing should be performed by an authorized service representative.
16. This appliance is for household use only.

## SAVE THESE INSTRUCTIONS

# **Consumer Safety Information**

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety purpose of the grounding pin, part of the 3-prong plug.

This appliance has a short cord to reduce hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating of the extension cord is equal to or greater than the rating of the Teppanyaki Grill. Use only an extension rated 15 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

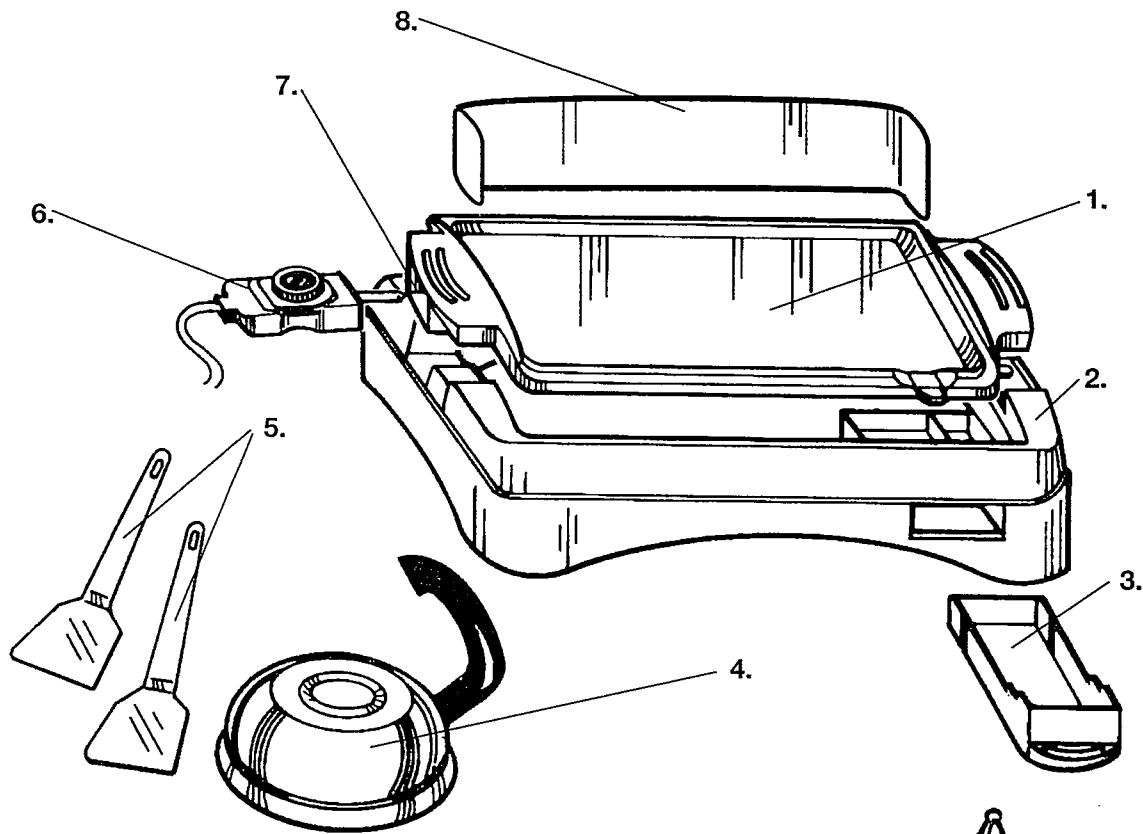
Do not leave this appliance unattended while in use.

# Introduction

Congratulations! You are about to use the very versatile, MAXIM® Teppanyaki Grill. Teppanyaki is a Japanese method of grilling food on a very hot, stainless steel cooking surface called a teppan. Since the hot metal sears the food when it hits the hot surface, you are able to cook quickly and virtually fat-free the same way teppanyaki chefs cook in Japanese steak houses worldwide.

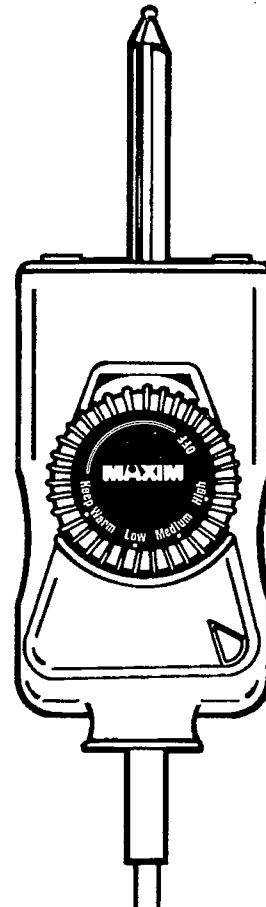
- The large 9- x 15-inch, heavy-duty, Stainless Steel Teppan Grill Plate heats up to **HIGH** in approximately 5 to 10 minutes.
- The Variable Temperature Control with Indicator Light (**HIGH**, **MEDIUM**, **LOW** and **KEEP WARM**), allows for rewarming on the **KEEP WARM** setting and for quick grilling on **HIGH**.
- The 1200 watt heating element enclosed in the immersible Teppan Grill Plate allows for fast heat recovery which is key to quick cooking.
- The heated, smooth, Stainless Steel Grill Plate allows for fast stir-frying of meat, poultry, seafood and vegetables. The two Stainless Steel Spatulas make it easy to constantly move the food so that it cooks fast and evenly.
- You can even steam an endless variety of foods on the MAXIM® Teppanyaki Grill when using the Stainless Steel Steamer Cover.
- The sturdy, molded, black Stay-Cool Base allows for table top cooking when entertaining family and friends.

# Getting to Know Your MAXIM® TP3 Teppanyaki Grill



- 1. Stainless Steel Teppan Grill Plate
- 2. Sturdy Stay-Cool Base
- 3. Removable Drip Tray
- 4. Stainless Steel Steamer Cover
- 5. Two Stainless Steel Cooking Spatulas
- 6. Variable Temperature Control
- 7. Electric Receptacle
- 8. Splatter Shield

Variable  
Temperature  
Control



# Operating Instructions

## Before Using the First Time

Before using the MAXIM® Teppanyaki Grill for the first time, wash all the parts except the Temperature Control with warm soapy water. Rinse off with clean water and towel dry. Do not immerse the Variable Temperature Control in water. All other parts and accessories are immersible.

**NOTE: DO NOT WASH IN DISHWASHER.**

## Assembling the MAXIM® Teppanyaki Grill

1. To assemble the MAXIM® Teppanyaki Grill, place the black, Stay-Cool Base on a stable surface like a counter or dining table. Place the Stainless Steel Teppan Grill Plate on the Base with the Electric Receptacle fitting in the Base opening as shown.
2. The Splatter Shield fits easily in the space at the back of the Grill. (See illustration.)
3. Insert the Electric Probe of the Variable Temperature Control into the Electric Receptacle on the side of the Grill. Push until the Probe cannot be inserted any further. Always make sure that the Dial of Temperature Control is set to the **OFF** position and that the Variable Temperature Control is unplugged.
4. Before using, make sure that the Drip Tray is inserted in the opening in the Base, as shown.

# Operating the Appliance

1. Before plugging in the appliance, make sure that the Stainless Steel Teppan Grill Plate and Variable Temperature Control are positioned securely and that the Temperature Control is set to **OFF**.
2. Plug the cord into a standard (3-conductor) 120V AC electrical wall outlet.
3. To preheat the Grill, turn the Variable Temperature Control clockwise to the desired cooking setting: **KEEP WARM, LOW, MEDIUM** or **HIGH**. The Indicator Light located on the Temperature Control will go on. When the Grill reaches the desired temperature setting, the Indicator Light will go off. You can now begin cooking. The Indicator Light will cycle off and on during use, indicating that the Grill is maintaining the selected temperature setting.
4. The hot cooking surface sears the food almost upon contact. To reduce sticking of food, the Grill should be treated with a light coating of vegetable oil like canola, peanut or olive oil. Repeat each time a new batch of food is cooked. Do not use vegetable oil cooking sprays when grilling on **MEDIUM** or **HIGH** since they will scorch.
5. Using the Stainless Steel Spatula, scrape off any cooked on particles from the hot Grill surface while cooking batches of food.
6. When you have finished cooking, turn the Temperature Control Dial to the **OFF** position and unplug the cord from the wall outlet.
7. Allow the appliance to cool before removing any parts or before cleaning it. After it has cooled, remove the Variable Temperature Control from the Electric Receptacle by pulling gently. Clean the appliance by following the Care and Cleaning instructions.

# Cooking with the MAXIM® Teppanyaki Grill

In addition to grilling, the MAXIM® Teppanyaki Grill can be used for preparing a wide variety of foods like pancakes, eggs, hamburgers, stir-fries, and for even steaming and keeping food warm.

**For best results,** always preheat the Grill by setting the Variable Temperature Control to the desired temperature. Only begin cooking once the Temperature Indicator Light goes off.

**Table Top Cooking:** You can now treat your family and friends to the fun and excitement of table top cooking when using the MAXIM® Teppanyaki Grill. Some good choices to prepare are any or all of the Spanish-inspired tapas found in the recipe section, or traditional Japanese teppanyaki or Korean ribs, letting everyone cook their own food at the table.

**Grilling:** Set the Variable Temperature Control to **HIGH**. Lightly rub the hot cooking surface with a paper towel dipped in a vegetable oil like canola, peanut or olive oil. Do not use vegetable oil sprays at this temperature setting since they will scorch. Pat the food dry before placing on Grill. Turn or move food by using the two Stainless Steel Spatulas that come with the Grill.

**Stir-Frying:** Set the Variable Temperature Control to **HIGH**. Lightly rub the hot cooking surface with a paper towel dipped in a vegetable oil like canola, peanut or olive oil. Do not use vegetable oil sprays at this temperature setting since they will scorch. Place the prepared food to be stir-fried in the center of the Grill and cooking by using the two Stainless Steel Spatulas that come with the Grill.

**Fry/Sauté:** Set the Variable Temperature Control to **MEDIUM**. Add a small amount of oil or butter to the center of the Grill and spread with the Spatula.

Cook according to the recipe.



## **Cooking with the Teppanyaki Grill *(continued)***

**Griddle Cooking:** Set the Variable Temperature Control to **MEDIUM**. Lightly rub the hot cooking surface with a paper towel dipped in a vegetable oil like canola, peanut or olive oil. Do not use vegetable oil sprays at this temperature setting since they will scorch. For cooking breakfast meats like bacon, sausage and ham, place on hot Grill surface and brown until done. Unwanted fat will drain into the Drip Tray. You can also cook pancakes and French toast, as well as sunny side up or eggs over easy on the hot Grill surface.

**Steaming:** Set Variable Temperature Control to **LOW**. Cut food into uniform-sized pieces. Sprinkle lightly with water or broth. Place in the center of the hot Grill surface and cover with the Stainless Steel Steamer Cover. Cook until done. For best results do not steam more than 1 1/2 to 2 cups of food at a time.

**Keep Warm:** Set the Variable Temperature Control to **KEEP WARM**. Place the food you wish to keep warm on top of the hot Grill surface and tent with a sheet of foil. If there is a small amount of food, mound or stack in the center of the Grill and cover with the Steamer Cover.

# Basic Cooking Chart

Use the following chart as a guide when cooking your favorite foods on the MAXIM® Teppanyaki Grill.

<b>Food</b>	<b>Preheat Setting</b>	<b>Cooking Time</b>
Filet of Beef	<b>HIGH</b>	2 to 3 minutes each side
Pork Cutlets	<b>HIGH</b>	2 to 3 minutes each side
Thin Sliced Boneless Chicken Breast	<b>HIGH</b>	2 to 3 minutes each side
Fish, Thin Filet	<b>HIGH</b>	2 to 3 minutes each side
Stir-Fry	<b>HIGH</b>	3 to 4 minutes
Grilled Vegetables	<b>HIGH</b>	2 to 3 minutes each side
Hamburgers	<b>MEDIUM</b>	3 to 4 minutes each side
Bacon, Ham & Breakfast Sausage	<b>MEDIUM</b>	2 to 3 minutes each side
Pancakes	<b>MEDIUM</b>	2 to 3 minutes each side
Eggs	<b>MEDIUM</b>	2 to 3 minutes
Steamed Vegetables	<b>LOW</b>	3 to 4 minutes
Keep Warm	<b>KEEP WARM</b>	

**NOTE:** FDA recommends that the meats should be cooked to a temperature of at least 160° F.

# Recipes

The following recipes have been developed by leading housewares expert and best selling cookbook author, Tom Lacalamita, 'The Kitchen Resource' to demonstrate the versatility of the MAXIM® TP3 Teppanyaki Grill in preparing meals anytime of the day.

## ***Dutch Pancakes***

Pancakes are a national favorite in Holland where the Dutch add an endless variety of toppings to them as they cook. Some classic favorites like apples, bacon, and ham and cheese have been included. Either use the basic batter recipe that follows, or your favorite brand of pancake mix. Follow the recipe on the box for 2 cups of dry mix.

### **Basic Batter**

2 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons sugar  
1/2 teaspoon salt  
1 1/2 cups milk  
4 tablespoons vegetable oil  
4 extra-large eggs (or egg substitute)

### **Topping Suggestions**

- 10 strips lean bacon, cooked until just crisp, cut in half
  - 2 apples, peeled, cored, sliced thin and sprinkled with lemon juice
  - 4 slices boiled ham, chopped, mixed with 1/2 cup shredded Swiss cheese
  - 1 (8-oz.) can sliced mushrooms drained, mixed with 1/2 cup shredded Cheddar cheese, and 2 scallions, white and light green parts, sliced thin
1. Preheat Teppanyaki Grill on **MEDIUM**.
  2. Combine the flour, baking powder, sugar, and salt in a large bowl. Add milk, oil, and eggs and mix to blend.
  3. Lightly wipe the hot Grill surface with oil. Pour 1/3 cup of batter on the hot Grill to make two 4-inch pancakes. Prepare plain or cover top of pancake with some of the topping ingredients, pressing into the pancake gently. Cook on each side until golden brown. Serve hot with maple syrup.

Makes 4 to 6 servings

## ***Spanish Tapas***

Tapas are popular little dishes served at cafes throughout Spain. Besides being tasty, they also make for a fun dinner when different tapas like our Garlicky Shrimp, Kebabs, Marinated Filets, or Grilled Vegetables are made and served together. Depending on the number of people eating, make as many of these recipes as you wish or prepare as few as one and serve as an entree with a salad.

### ***Garlicky Shrimp***

1 1/2 pounds large shrimp, peeled  
6 tablespoons extra-virgin olive oil  
6 large cloves garlic, peeled and crushed  
2 teaspoons freshly grated lemon zest  
2 large pinches hot red pepper flakes (optional)  
1 teaspoon salt

1. Combine all of the ingredients in large non-reactive bowl. Toss well and marinate 30 to 60 minutes in the refrigerator.
2. Preheat Teppanyaki Grill on **HIGH**.
3. Place approximately 10 shrimp at a time in the center of the hot Grill, cover with the Steamer Cover and cook 2 minutes. Turn over and cook 1 to 2 minutes longer, or until the shrimp are pink and have curled up. Remove from Grill and continue cooking remaining shrimp.
4. Remove and serve immediately with crusty bread.

Makes 4 servings

## ***Kebabs***

- 1 pound lean beef, pork or chicken cut into 1/2-inch cubes
- 1 1/2 teaspoons ground cumin
- 3 teaspoons paprika
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon dried thyme
- 1 bay leaf crumbled
- 1/2 teaspoon salt
- 4 tablespoons olive oil
- 8 bamboo or wood skewers

1. Combine the cumin, paprika, cayenne pepper, thyme, bay leaf, salt, and olive oil in a large mixing bowl. Add the meat and toss to coat. Cover and refrigerate 2 to 3 hours.
2. Preheat the Teppanyaki Grill on **HIGH**.
3. Soak skewers in water as Grill heats. Thread meat on skewers.
4. Lightly wipe the hot Grill surface with oil. Grill kebabs on all sides until well browned but still juicy.

Makes 4 servings

## ***Marinated Pork or Chicken Filets***

- 1 tablespoon paprika
- 1/4 teaspoon dried thyme
- 1 bay leaf crushed
- 1/2 teaspoon salt
- 2 cloves garlic, crushed
- 3 tablespoons olive oil
- 1 pound boneless pork loin or chicken breast, sliced thin

1. Combine the paprika, thyme, bay leaf, salt, garlic, and olive oil in a medium-sized, non-reactive bowl. Add the meat and turn to coat. Cover and refrigerate 4 to 5 hours.
2. Preheat the Teppanyaki Grill on **HIGH**.
3. Pat the meat dry with paper towel.
4. Lightly wipe the hot Grill surface with oil. Grill meat on both sides until browned.
5. Serve with lemon wedges.

Makes 4 servings

## ***Grilled Mediterranean Vegetables***

1 medium-sized zucchini  
1 small eggplant  
1 large red pepper  
1 large green pepper  
1 large red onion  
1/4 cup olive oil  
2 tablespoons balsamic vinegar  
2 tablespoons minced parsley  
1 clove garlic minced  
1/2 teaspoon dried oregano  
1 teaspoon salt  
1/4 teaspoon black pepper

1. Wash and dry zucchini and eggplant. Remove stem and slice lengthwise into 1/4-inch thick slices. Place in a large mixing bowl.
2. Wash and core peppers, removing all seeds. Slice into 1/4-inch thick rings. Add to zucchini and eggplant.
3. Peel onion. Cut in half and cut into 1/4-inch thick rings. Add to the other vegetables.
4. Combine the remaining ingredients in a small mixing bowl and pour over the vegetables. Toss to coat.
5. Preheat the Teppanyaki Grill on **HIGH**.
6. Lightly wipe the hot Grill surface with oil. Grill the vegetables in a single layer on both sides. Cook just until tender. Remove and continue grilling any remaining vegetables.

Makes 4 servings

## ***Baja Fish Taco***

A delicious way to serve moist fish filets with south-of-the-border flavor.

1 pound red snapper fillets, cut into bite-sized pieces  
1/2 cup lime juice  
2 tablespoons olive oil  
2 cloves garlic, minced  
1/4 teaspoon salt  
Pinch black pepper  
10 corn tortillas

### **Condiments**

- 1/2 red onion, cut in half and sliced thin, combined with the juice of one lime
  - 1 large vine-ripened tomato, cored and cut into small cubes, seasoned with salt to taste and the juice of a lime
  - 1 cup shredded iceberg lettuce
  - 1/2 cup chopped cilantro leaves
  - 1(8-oz.) container sour cream
  - 1 ripe avocado, peeled and sliced thin, sprinkled with fresh lime juice
1. Prepare the marinade by combining the lime juice, olive oil, garlic, salt and pepper in a large, non-reactive mixing bowl. Add the fish and toss to coat. Cover and refrigerate 2 to 3 hours.
  2. Prepare the condiments and place in small serving bowls.
  3. Preheat the Teppanyaki Grill on **HIGH**.
  4. Warm the tortillas for a few minutes on the Grill covered with the Steamer Cover. Place in a cloth-lined basket to keep warm.
  5. Pat the fish filets dry with paper towel.
  6. Lightly wipe the hot Grill surface with oil. Place fish on the hot Grill and cook on all sides until firm and no longer translucent.
  7. Place a few pieces of grilled fish on a tortilla. Add the desired condiments and fold the tortilla into a taco.

Makes 10 tacos

## **Grilled Tuna with Mango Salsa**

This succulent tuna prepared with an Asian flair, pairs wonderfully with the mango salsa for a very special meal.

4 boneless tuna steaks, approximately 5 to 6 oz. each  
3 tablespoons soy sauce  
3 tablespoons extra-virgin olive oil  
2 tablespoons freshly squeezed lime juice  
1 scallion, white and light green parts, sliced thin  
2 cloves garlic, minced  
1 tablespoon grated fresh ginger  
1 teaspoon brown sugar, packed

### **Mango Salsa**

1/2 small red onion, peeled, minced, soaked in boiling water 5 minutes, drained well  
1 large, ripe mango, peeled, removed from pit and minced  
2 tablespoons freshly squeezed lime juice  
2 tablespoons minced cilantro  
1/2 teaspoon salt  
Pinch cayenne pepper

1. Combine in a large non-reactive mixing bowl the soy sauce, olive oil, lime juice, scallions, garlic, ginger and brown sugar. Add the tuna steaks, toss to coat, cover and refrigerate 2 to 4 hours, turning periodically.
2. Prepare the salsa by combining all of the ingredients in a small bowl. Let sit 30 minutes before serving.
3. Preheat the Teppanyaki Grill on **HIGH**.
4. Pat dry the tuna steaks with paper towel and place on the hot Grill.
5. Lightly wipe the hot Grill surface with oil. Grill the tuna on each side approximately 3 to 5 minutes, or until cooked to your liking. Do not over cook since tuna is traditionally served slightly pink in the center.
6. Serve with the mango salsa on the side.

Makes 4 servings



## ***Japanese Teppanyaki with Dipping Sauces***

Teppanyaki should be prepared at the table where each person cooks their own food on the hot teppan or Grill.

- 1 pound thin sliced beef filet, cut into bite-sized pieces
- 1 boneless chicken breast, sliced (thin and cut into bite-sized pieces)
- 1/2 pound large shrimp, shelled
- 1 large onion, peeled, cut in half and sliced thin
- 2 large green peppers, cored, seeded and sliced thin
- 2 carrots, peeled and sliced diagonally into 1/4-inch slices
- 1/4 pound bean sprouts, water, drained and patted dry
- Salt
- Black pepper
- Garlic powder

1. Arrange meat, chicken, shrimp and vegetables on a large platter. Sprinkle lightly with salt, black pepper, and garlic powder.
2. Preheat the Teppanyaki Grill on **HIGH**.
3. Lightly wipe the hot Grill surface with oil. Begin cooking the food on the hot Grill, turning frequently, until the vegetables are crisp-tender and the meat and shrimp are cooked.
4. Place on dinner plates and serve with dipping sauces prepared beforehand. Continue cooking the remaining food, wiping the Grill periodically with oil so that the food does not stick.

## ***Dipping Sauces***

### **For Beef and Chicken, combine:**

- 1/2 cup chicken broth
- 1/2 teaspoon garlic powder
- 1/4 teaspoon white pepper

### **For Shrimp, combine:**

- 3 tablespoons freshly squeezed lemon juice
- 3 tablespoons soy sauce
- 3 tablespoon chicken broth

### **For Vegetables, combine:**

- 1/2 cup hot chicken broth
- 2 tablespoons smooth peanut butter
- 2 teaspoons sesame seed oil

Makes 4 servings

## ***Fried Rice***

The key to good fried rice is that it be cooked on high heat and as quickly as possible, both of which are easy to achieve when cooking on the MAXIM® Teppanyaki Grill. Use the two Spatulas to help keep things moving.

3 cups cooked long grain rice (1 cup raw),  
cooled to room temperature  
1 cup frozen peas, thawed  
2 tablespoons finely grated carrot  
1/2 small onion, diced  
1 1/2 tablespoons vegetable oil  
2 extra-large eggs, lightly beaten (or egg substitute)  
2 tablespoons soy sauce

1. Add peas, carrot and onion to the rice.
2. Preheat Teppanyaki Grill on **HIGH**.
3. Lightly wipe the Grill with some of the oil. Pour the beaten egg on the center of the Grill and cook until set, chopping into small pieces with the Spatula. Add to the rice. Scrape off any remaining egg from the Grill surface with the Spatula.
4. Add remaining oil to Grill, place rice mixture on Grill, add soy sauce and cook, tossing continuously with the Spatulas, 5 to 6 minutes, or until heated through.

Makes 4 servings

## ***Korean-Style Beef Ribs***

Be sure to have your butcher slice the ribs at least 1/4-inch thick for best results. This way the marinade can penetrate the meat making for the most tender, juicy tasting ribs, with a distinct, Oriental touch.

1/4 cup minced fresh ginger root (4- to 5-inch piece peeled)  
2 cloves garlic, minced  
1/2 cup dark brown sugar  
1/2 cup dry white wine or beer  
1/2 cup soy sauce  
2 1/2 pounds thinly sliced beef short ribs

1. Combine in a large non-reactive bowl the ginger, garlic, sugar, wine, and soy sauce. Add the beef and toss to coat. Cover and refrigerate three days, turning periodically.
2. Preheat the Teppanyaki Grill on **HIGH**.
3. Remove ribs from marinade and pat dry with paper towel.
4. Lightly wipe the hot Grill surface with oil. Cook ribs on each side until cooked through. Continue cooking remaining ribs.

Makes 4 to 6 servings

## ***Oriental Stir-Fried Vegetables***

Choose from a wide variety of vegetables when making this stir-fry dish. For best results, cut the different vegetables in uniform, thin, pieces so that they cook quickly. Use the two Spatulas together to keep the vegetables moving.

1/4 cup freshly squeezed lemon juice

3 tablespoons sugar

2 tablespoons chicken broth

1 tablespoon soy sauce

2 teaspoons sesame seed oil

1/4 teaspoon salt

1 tablespoon cornstarch

2 pounds fresh vegetables like: red and green bell peppers, bok choy, cabbage, celery, mushrooms, zucchini, carrots, broccoli or a combination of vegetables

2 tablespoons vegetable oil

1 tablespoon minced garlic

1 tablespoon minced fresh ginger root

1. Combine the lemon juice, sugar, chicken broth, soy sauce, sesame seed oil, salt, and cornstarch in a small bowl.
2. Cut all the vegetables into small, bite-sized pieces or slices.
3. Preheat the Teppanyaki Grill on **HIGH**.
4. Pour the oil on the center of the hot Grill. Add the minced garlic and ginger and then the vegetables. Stir-fry until crisp tender. Stir in the reserved sauce to coat. Stir-fry until the sauce just thickens. Remove from Grill at once, scrapping off any sauce with the Spatula.

Makes 4 servings

## ***Caramelized Bananas MAXIM®***

An elegant, yet quick and easy dessert to top off a special meal.

4 ripe bananas, peeled  
2 tablespoons unsalted butter  
1/4 cup light brown sugar  
2 tablespoons dark rum

1. Preheat Teppanyaki Grill on **MEDIUM**.
2. Place butter in center of hot Grill and melt.
3. Place bananas on Grill and sauté on all sides until lightly golden.
4. Sprinkle with sugar and cook until sugar melts.
5. Place bananas side by side on the center of the Grill. Sprinkle with rum and cook 30 seconds longer.

Makes 4 servings

# Care and Cleaning

1. Always turn the Variable Temperature Control to the **OFF** position and unplug cord from electrical outlet before disassembling and cleaning.
2. Cool to room temperature.
3. Carefully remove the Variable Temperature Control from the Electric Receptacle by pulling out gently.
4. Remove the Drip Tray and discard any accumulated fat or cooking liquids.
5. Remove the Splatter Shield by lifting it up from between the Grill Plate and Base.
6. Remove the Teppan Stainless Steel Grill Plate by lifting up on the black, plastic Handles.
7. The Grill Plate, Splatter Shield, Spatulas and Steamer Cover can be safely immersed in water for cleaning. Use a steel scouring pad to remove any cooked on food or scorching. Rinse under clean water and towel dry before reassembling or putting away.
8. The black, molded Base and Drip Tray can be immersed in water if necessary. Wash with warm soapy water and a clean cloth. Rinse with clean water and towel dry.
9. Do not immerse the Variable Temperature Control in water. Wipe clean with warm water and a clean cloth. Towel dry.
10. Any other servicing should be performed by an authorized service representative.

# MAXIM® Teppanyaki Grill

## Troubleshooting

PROBLEM	CAUSE	SOLUTION
Grill does not heat	Temperature Control Probe not pushed in all the way	Push in firmly until it stops.
Temperature Indicator Light goes off and on	Thermostat will cycle off and on to maintain preset temperature	Grill is functioning normally
Food sticks to Grill	Grill was not greased, or not greased enough	Lightly coat Grill Plate with vegetable oil after it preheats and while cooking
Grill Plate discolors	Steel will darken when heated at high temperatures	Try cleaning with a steel scouring pad or dampen surface with water, sprinkle and scour with baking soda

# ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

## Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for CUSTOMER SERVICE stating that you are a consumer with a problem. Please refer to Model #TP3 when you call.

**In-Warranty Service (USA)** for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only.)

**In-Warranty Service (Canada)** for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted. Return the appliance to:

ATTN: Repair Department, Salton/MAXIM Housewares, Inc.  
550 Business Center Drive, Mt. Prospect, Illinois 60056

**For more information on Salton/MAXIM products:**

visit our website: <http://www.salton-maxim.com>, or you can email us at:  
[maxim@saltonusa.com](mailto:maxim@saltonusa.com)