

iQ500
ET475FYB1E
392 mm



Very fast heating and great for flash-frying, the Teppan yaki is design for traditional Japanese cooking at home.

- ✓ The 40 cm wide teppanyaki is ideal for combining with other Domino or faceted design cooktops to create a bespoke cooking area.
- ✓ The touchSlider allows the hob temperature to be controlled by entering it directly or by moving the slider with a single finger.
- ✓ Depending on the requirements and quantities the two cooking zones can be heated together or separately.
- ✓ Tastefully integrated into the Domino unit when not in use, thanks to the high-quality glass ceramic cover.
- ✓ Heats to 40°C so that grease deposits can be removed more easily.
- ✓ Easily keeps all dishes at a warm 70°C.

Features

Technical Data

Product name/family : Vario/Domino Teppan Yaki
 Construction type : Built-in
 Energy input : Electric
 Type of control : Electronic
 Grill grating material : N/A
 Required niche size for installation (HxWxD) : 90 x x
 Width of the product (mm) : 392
 Dimensions of the product (mm) : 90 x 392 x 520
 Dimensions of the packed product (HxWxD) (mm) : 240 x 480 x 610
 Net weight (kg) : 10.0
 Gross weight (kg) : 12.0
 Residual heat indicator : Separate
 Basic surface material : N/A
 Color of surface : Alu, brushed, Stainless steel
 Color of frame : Alu, brushed
 Approval certificates : CE, VDE
 Length of electrical supply cord (cm) : 100
 EAN code : 4242003689127
 Electrical connection rating (W) : 1900
 Current (A) : 13
 Voltage (V) : 220-240
 Frequency (Hz) : 50; 60

Included accessories

2 x spatula



Optional accessories

HZ394301 Connecting strip

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Features

Design

- Stainless Steel side trim with bevelled front edge
- Can be installed with a Siemens domino hob
- Removable ceramic black glass cover

Special features

- Stainless steel cooking surface
- 2 cooking zones
- touchSlider
- Electronic power level display
- Thermostat can be set between 160-240 °C in steps of 10°
- Special level for keeping warm (70°C)
- Special level for cleaning (40°C)
- Acoustic signal
- Count up timer
- Control panel pause
- reStart function
- Electric cable, without plug
- 2 spatulas included

Safety Features

- Main on/off switch
- Power on indicator
- Symbol displayed for heat up phase
- 2-fold residual heat indication
- Control panel lock
- Automatic safety switch off
- Individual energy consumption display

Control:

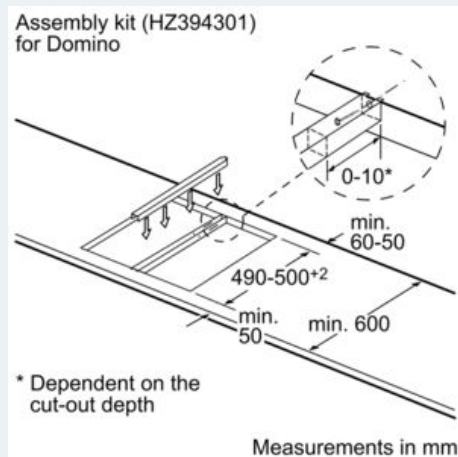
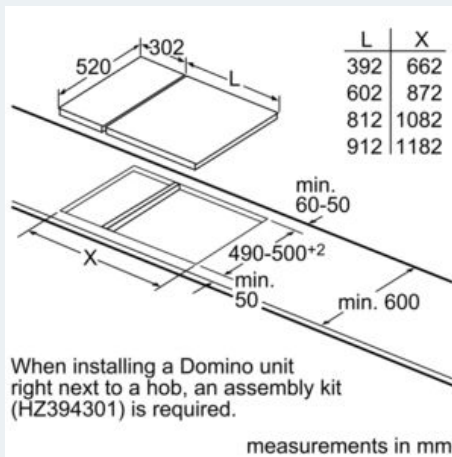
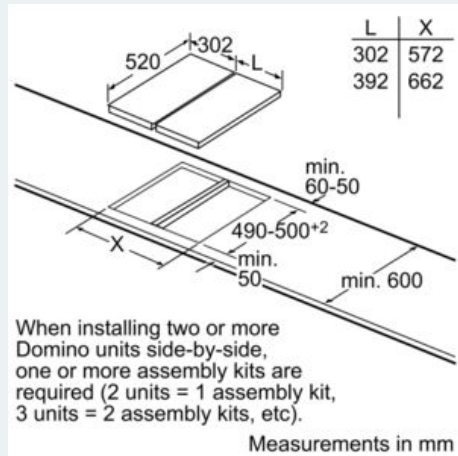
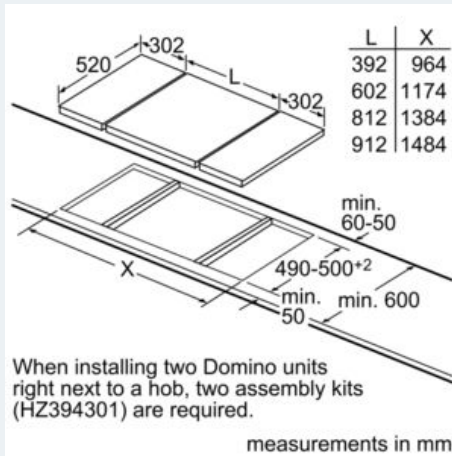
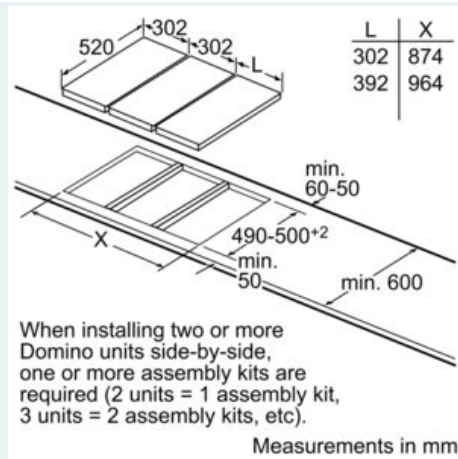
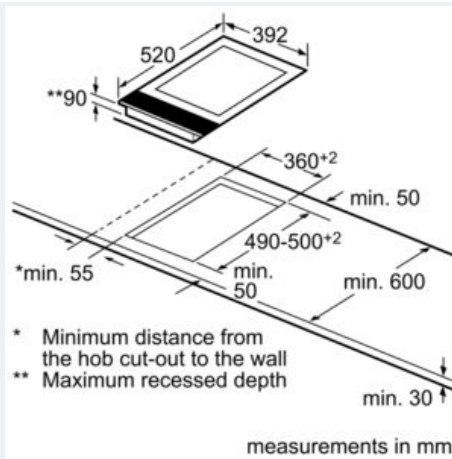
- touchSlider

Technical information

- Min. worktop thickness: 30 mm

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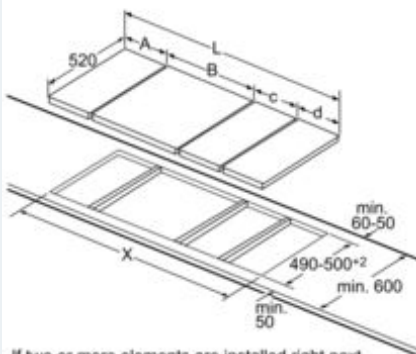
Dimensioned drawings



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Dimensioned drawings

Picture for the table Domino combination possibilities with corresponding devices and cutout dimensions



If two or more elements are installed right next to one another, one or several installation kits are required (2 elements 1 installation kit, 3 elements 2 installation kits, etc.).

Domino combination possibilities with corresponding device and cutout dimensions

Width type: 30 40 60 70 80 90
 Device width: 302 392 602 710 812 912 ons in mm

	A	B	C	D	L	X
2x30	302	302	-	-	604	572
1x30, 1x40	302	392	-	-	694	662
1x30, 1x60	302	602	-	-	904	872
1x30, 1x70	302	710	-	-	1012	980
1x30, 1x80	302	812	-	-	1114	1082
1x30, 1x90	302	912	-	-	1214	1182
2x40	392	392	-	-	784	752
1x40, 1x60	392	602	-	-	994	962
1x40, 1x70	392	710	-	-	1102	1070
1x40, 1x80	392	812	-	-	1204	1172
1x40, 1x90	392	912	-	-	1304	1272
3x30	302	302	302	-	906	874
2x30, 1x40	302	302	392	-	996	964
2x30, 1x60	302	302	602	-	1206	1174
2x30, 1x70	302	302	710	-	1314	1282
2x30, 1x80	302	302	812	-	1416	1384
2x30, 1x90	302	302	912	-	1516	1484
1x30, 2x40	302	392	392	-	1086	1054
1x30, 1x40, 1x80	302	392	602	-	1296	1264
1x30, 1x40, 1x70	302	392	710	-	1404	1372
1x30, 1x40, 1x80	302	392	812	-	1506	1474
1x30, 1x40, 1x90	302	392	912	-	1606	1574
3x40	392	392	392	-	1176	1144
2x40, 1x60	392	392	602	-	1386	1354
4x30	302	302	302	302	1208	1176
3x30, 1x40	302	302	302	392	1298	1266
2x30, 2x40	302	302	392	392	1388	1356
1x30, 3x40	302	392	392	392	1478	1446