

Iwatani Accessory Series "TAKOYAKI" Grill Pan

Model:CB-P-TAF



For use only with Iwatani Cassette Feu Portable Butane Stove
Be sure to read this entire instruction manual before using this product. Retain this instruction manual for future reference.

WARNING

- Keep out of the reach of children.
- Never leave cookware unattended while cooking.
- During and after cooking, the TAKOYAKI GRILL PAN will be hot and can cause burns. Use an oven mitt or similar protection when handling the Takoyaki Grill Pan.

[OTHER CAUTIONS]

- Before using this product for the first time, be sure that it is stable and that there are no cracks or other defects.
- Do not store food on the Plate after use.
- Do not use metal or other abrasive utensils. Doing so can damage the non-stick coating and reduce normal performance. Be sure to use a wooden, silicone or other non-abrasive utensils.
- This product is dish washer safe. Do not use metal scrubbers, abrasive cleaners or similar items as they will damage the non-stick surface.



Be sure that the Takoyaki Grill Pan indentations fit firmly over the pan supports.

CAUTION

- Do not use any other cooking appliances other than Iwatani Portable Butane stove.
- Always use over medium to low heat. If you use TAKOYAKI GRILL PAN over high heat, takoyaki will be burn.
- Using TAKOYAKI GRILL PAN over high heat may cause the butane stove to overheat. This would activate the stoves pressure safety device and shut off the stove.
- Do not heat the TAKOYAKI GRILL PAN without any food in it. Doing so can damage the stove and/or the Plate.
- If the food you are cooking spills over the side, lower the heat and watch the quantity of batter you place in the GRILL PAN. While cooking with this product, be sure to monitor it closely.
- Do not use TAKOYAKI GRILL PAN in an oven or microwave. Doing so can severely damage it.
- Do not pour cold water over TAKOYAKI GRILL PAN when it is hot. Doing so can cause deformities in the GRILL PAN from thermal shock.
- Place the TAKOYAKI GRILL PAN over the center of the stove's burner to provide stability. Confirm the stability of the PLATE before use. If the GRILL PAN is not stable, it can fall resulting in burns or other serious injuries.

HOW TO MAKE DELICIOUS TAKOYAKI

NECESSARY EQUIPMENT

- Iwatani Portable Butane stove and Butane Fuel.
- Oiling brush, bowl, spoon, bamboo skewer (do not use metal turning utensils), brush for brushing sauce onto the food

NECESSARY INGREDIENTS

- Takoyaki batter / Flour (3oz/90 g), egg (1), dashi broth (11floz/330ml). If using store-bought Takoyaki flour, follow the directions on the package.
- Ingredients / Octopus, chopped red pickled ginger, tempura crumbs, chopped green onions, other ingredients as you like Sauces, etc. / Salad oil, takoyaki sauce, green laver, dried bonito flakes, other ingredients as you like.

DIRECTIONS

1 Mix the ingredients for the takoyaki batter in a bowl, making sure that there are no lumps. Add the other ingredients.



After the butane stove has been heating for approximately 2 minutes, spoon the takoyaki batter gently into the indentations.



Use the bamboo skewer to lift one of the balls carefully to check the color of the cooked side. If it is a light brown color, turn the balls 90 degrees.

2 Place the butane fuel correctly in the butane stove, and place the TAKOYAKI GRILL PAN correctly over the pan supports.



Push a piece of octopus into each ball of batter, and scatter the pickled red ginger and green onion over the entire Plate.



As you rotate the rest of the balls, the uncooked batter pours out of the hole you made. Turn the balls another 90 degrees to achieve a perfectly round shape.



3 Turn on the butane stove and maintain it at a medium heat. Use the oiling brush to completely coat each indentation with salad oil.



6 Use the bamboo skewer to pierce a small hole in each ball of batter.



9 Lower the heat of the butane stove, and continue to cook the takoyaki. When steam begins to be emitted from the balls, the takoyaki is done.