



USA CAN

For use with Electric
Griddle EA-BDC10

TAKOYAKI PLATE

OPERATING INSTRUCTIONS

EA-YBC01

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IMPORTANT SAFEGUARDS

Be sure to follow these instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ The degree of danger or damage by the misuse of this product is indicated as follows:



WARNINGS

Indicates risk of serious injury or death.



CAUTIONS

Indicates risk of injury, household or property damage if mishandled.

■ Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.



WARNINGS



Do not use for deep-fry cooking.
Doing so may cause fire.



CAUTIONS



Do not touch hot surfaces (all parts except the Lid Knob, Main Body Guard, and Temperature Control Dial) during use or shortly after use.

Touching hot surfaces may cause burns.



During preheating or cooking, move birds and small animals that may be sensitive to smoke or smells to other rooms, and open windows or turn on exhaust fans.

Please allow the product to cool down before cleaning.

Touching hot areas may cause burns. (See pg.4 and 8 for cleaning and maintenance of the Takoyaki Plate.)

IMPORTANT

■ **Do not use the product for other than grilling foods.**

■ **Takoyaki Plate and its Nonstick Coating**

Please follow these instructions to ensure extended use of the Takoyaki Plate and for the protection of the nonstick coating:

- **Do not use metallic skewers but use bamboo skewers instead.**
- Do not scratch the Takoyaki Plate with sharp objects such as knives or forks.
- Do not cover the Lid while preheating, or preheat for an extended period of time. Do not place the Takoyaki Plate directly on the stovetop.
- Do not use abrasive cleansers, scouring powders, nylon brushes, metal brushes or eraser pads.
- Do not use detergents other than mild kitchen detergents such as chlorine based alkaline detergents or those containing acidic ingredients. Doing so may cause corrosion.
- **Do not leave the surface or bottom of the Takoyaki Plate soiled.**
Acid (vinegar) or salt contents (sauce, soy sauce or salt) may cause corrosion. Foods left on the surface may also cause uneven cooking. Be sure to keep the product clean.

REMARKS

The nonstick coating may wear out with use.

The nonstick coating may eventually discolor or peel off. This will not affect the cooking performance or sanitary properties, and is harmless to your health. If concerned with the peeling of the nonstick coating or deforming of the Takoyaki Plate, please replace the Takoyaki Plate by purchasing a new one.

- The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

PARTS NAMES

Included items

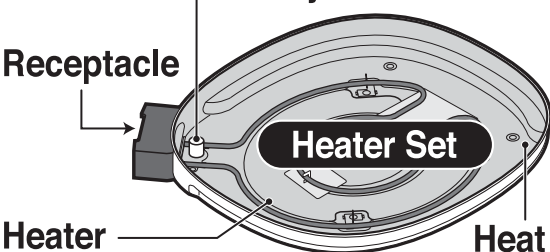


Takoyaki Plate

The only included item is the EA-YBC01 Takoyaki Plate.

- Do not bang or drop the Takoyaki Plate, or handle roughly.

Safety Barrier Mechanism



Receptacle

Heater Set

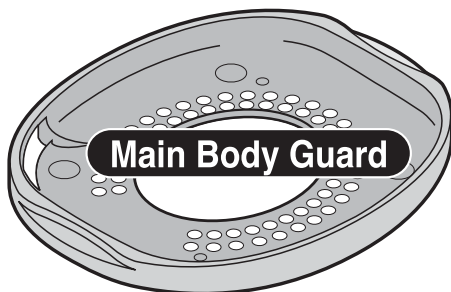
Heater

Heat Shield Plate

Use the Heater Set, Main Body Guard, and Temperature Control Plug from the EA-BDC10.

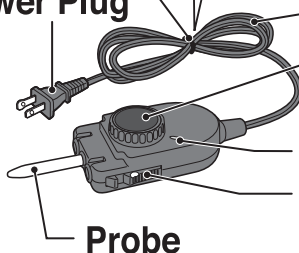
Temperature Control Plug

- Please remove the twist tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.



Main Body Guard

**Twist Tie
Power Plug**



Power Cord

**Temperature
Control Dial**

Operation Light

Release Buttons
(Located at 2 positions :
right & left edge)

Probe

HOW TO USE

● For details, see the Operating Instructions that comes with the EA-BDC10.

- This product is for grilling foods. Do not use for other than intended purposes.
- Wipe the Takoyaki Plate clean with a soft dry cloth before use.

1 Preparation

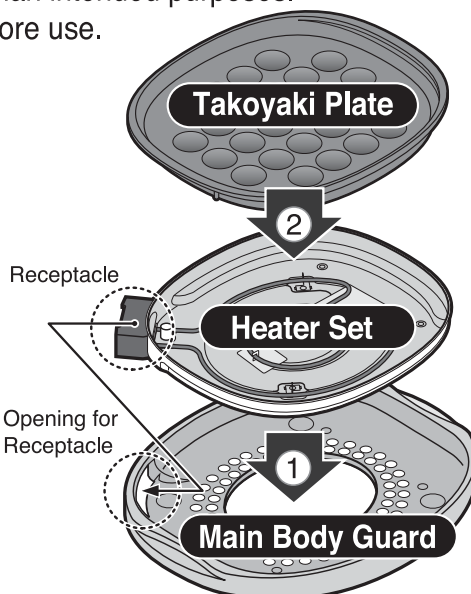
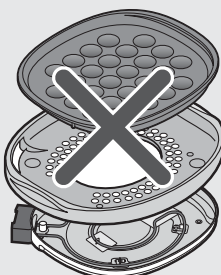
① Place the Heater Set in the Main Body Guard.

- Set the Heater Set Receptacle into the Opening for Receptacle in the Main Body Guard.

② Set up the Takoyaki Plate onto ①.

- Do not use the product without the Main Body Guard. Doing so may cause burns, injury or malfunction.
 - Do not use only the Heater Set.
 - Do not use only the Heater Set and Takoyaki Plate.

- Set up in the right order; otherwise it may cause burns, injury or malfunction.



HOW TO USE (cont.)

2 Insert the Temperature Control Plug

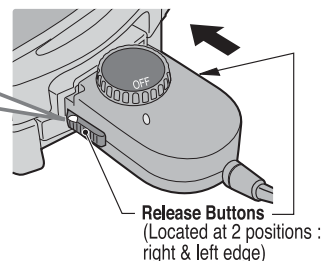
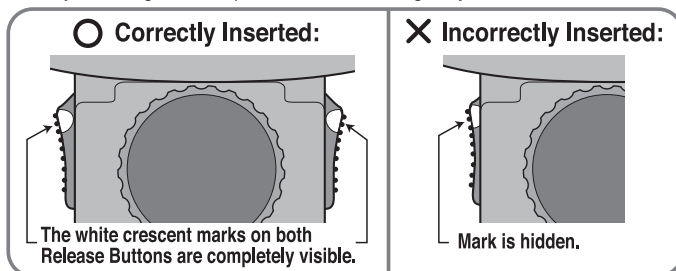
① Firmly insert the Temperature Control Plug to the Receptacle.

② Plug in the Power Plug to an electrical outlet.

● Do not use other Temperature Control Plugs than the one from EA-BDC10. Do not use the Temperature Control Plug for other products.

● Insert the Temperature Control Plug completely until the white crescent marks on both Release Buttons are completely visible. The Takoyaki Plate may not heat up properly if the Temperature Control Plug is not inserted completely. Incorrectly inserting the Temperature Control Plug may also cause accidents or malfunctions due to abnormal heat generation.

● Make sure OFF aligns with the Operation Light.



● To remove the Temperature Control Plug, pinch both Release Buttons and pull the Plug away.

3 Preheat and Cook

① Begin preheating by aligning the appropriate cooking temperature with the Operation Light. The Operation Light turns on and the Takoyaki Plate will begin to heat up.

Approximate time for preheating: 6 min

(The approximate time for preheating will vary depending on recipes.)

● Do not cover the Lid while preheating.

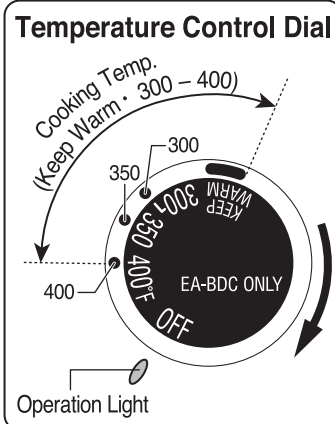
② When preheating completes, begin cooking.

● To keep food warm, set the dial to KEEP WARM.

● The product may make a creaking sound, but this is normal and does not indicate a malfunction.

● The Operation Light will turn on and off during cooking. This indicates that the temperature is being controlled and is not a malfunction.

● There may be some smoke or odor the first time the product is used, which is normal.



SAFETY MECHANISM

This product is equipped with the following safety features:

● The Temperature Control Plug cannot be inserted if the Takoyaki Plate is not properly set up.

● The Takoyaki Plate cannot be removed from the Heater Set while the Temperature Control Plug is inserted.

Never force the Temperature Control Plug in or remove the Takoyaki Plate forcefully as doing so may cause malfunction.

4 After Use

① Turn the Temperature Control Dial to OFF (align with the Operation Light), then unplug the Power Plug from the electrical outlet.

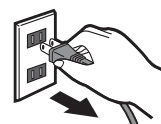
② Wipe off burnt on foods with a soft paper or cloth while the Takoyaki Plate is warm. (Use chopsticks or a similar implement to avoid burns.)

③ Allow the Takoyaki Plate to cool (at least 40 minutes after use), then remove the Temperature Control Plug from the Heater Set and clean.

● The Takoyaki Plate, Heater Set (Heater, Heater Shield Plate, Receptacle) and the Temperature Control Plug's Probe will be hot for a while after use. Please take caution to prevent burns.

● Do not attempt to remove the Takoyaki Plate while the Temperature Control Plug is still inserted. Doing so may cause malfunction or damage.

● Do not hold the Heater Set by the Receptacle. Doing so may cause malfunction or damage.



RECIPES

NOTE

The measurements used in these Recipes:

- 1 cup = 8 oz. (240 mL)
- 1 Tbsp. = 0.5 oz. (15 mL)
- 1 tsp. = 0.2 oz. (5 mL)

- Take extra care while cooking as oil may splatter.
- Images are serving suggestions.

IMPORTANT

Be sure to use bamboo skewers.

(Metallic skewers may damage the nonstick coating of the Takoyaki Plate.)

Takoyaki (Octopus Balls)

Cooking Temp.

400

Ingredients

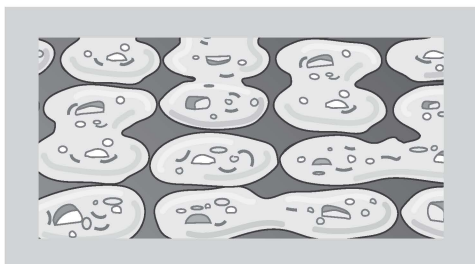
(Makes 52: two batches of 26)

- 1 (about 7.2 oz./203g) boiled octopus tentacle
- A** 2 cups all purpose flour
- 1/2 tsp. baking powder
- 4 cups *Dashi* stock (or chicken stock)
- B** 2 large eggs
- 1/2 Tbsp. soy sauce
- 1/4 tsp. salt
- 2/3 cup fried tempura batter bits (or fried onion)
- C** 4 scallions, finely chopped
- 0.8 oz. (23g) red pickled ginger, minced
- Vegetable oil, as needed
- Takoyaki sauce (or Okonomiyaki sauce), to taste
- Dried green seaweed/bonito flakes, to taste

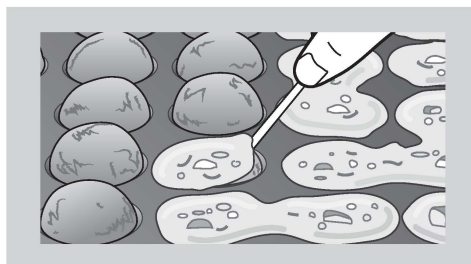


How to cook

- 1 Cut the boiled octopus tentacle into bite-sized pieces.
- 2 Blend **B** well and add to **A**. Mix any clumps to form the batter. Divide into two batches (two equal portions).
- 3 Turn the Temperature Control Dial to **400**. When preheating completes in about 6 minutes, lightly grease Takoyaki Plate with vegetable oil.
- 4 Pour all the batter from one of the batches in **2** into the holes. Add **1** and **C** (the batter should overflow slightly from the holes).



- 5 Once the edges of the balls are firm, flip them over with a bamboo skewer while tucking in the overflowed batter and cook on the opposite side.



- 6 Cook the rest of the batter in the same way.
- 7 Top with Takoyaki sauce, dried green seaweed, and dried bonito flakes to taste.

Watch our video on how to make takoyaki!



www.zojirushi.com/takoyaki



RECIPES (cont.)

Petit Gateau-Style Chocolate Cakes

Cooking Temp.

300



Ingredients

(Makes 26)

- A** 1/2 cup all purpose flour
- 1/2 tsp. baking powder
- B** 5.6 oz. (160g) chocolate bar
- B** 1/2 cup unsalted butter
- C** 1/3 cup milk
- C** 1 large egg, beaten
- 1 extra-large (4.4 oz./125g) chocolate bar, cut into 26 1/2-inch (1.5-cm) pieces
- Vegetable oil, as needed
- Powdered sugar/chocolate syrup, to taste

How to cook

- 1 Sift together **A**. Melt **B** over hot water.
 - 2 Add **C** to **B** and blend well.
 - 3 Add 1 to 2 and continue blending to form batter.
 - 4 Turn the Temperature Control Dial to **300**. When preheating completes in about 3 minutes, lightly grease Takoyaki Plate with vegetable oil.
 - 5 Fill the holes four-fifths of the way with batter using a spoon, etc.
 - 6 Add the chocolate bar cut into 1/2-inch (1.5-cm) pieces one piece at a time. Pour the remaining batter on top.
 - 7 Once the edges of the cakes are firm, flip them over with a bamboo skewer and cook until done.
- ◆ Once they have cooled down, top with powdered sugar and chocolate syrup to taste.

Pancake Balls

Cooking Temp.

300

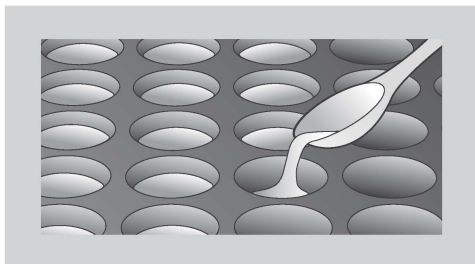
Ingredients

(Makes 13)

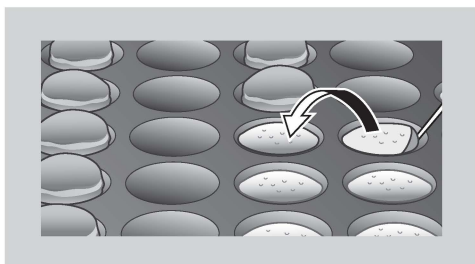
- A** 1/2 cup all purpose flour
- 1/2 tsp. baking powder
- 3 Tbsp. milk
- B** 1 large egg, beaten
- 3 Tbsp. sugar
- Vegetable oil, as needed

How to cook

- 1 Sift **A** together.
- 2 Mix **B** into 1 to make the batter.
- 3 Turn the Temperature Control Dial to **300**. When preheating completes in about 3 minutes, lightly grease Takoyaki Plate with vegetable oil.
- 4 Fill the holes halfway with batter using a spoon, etc.



- 5 Once the edges are firm, spear the batter on one side with a bamboo skewer and place it on top of the batter on the other side. Swivel the balls so the sides are also cooked.



Miniature "Chocolate Burger" Cakes

Cooking Temp.

300

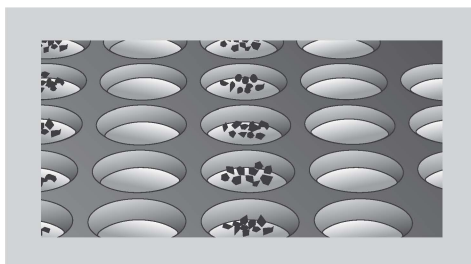
Ingredients

(Makes 13)

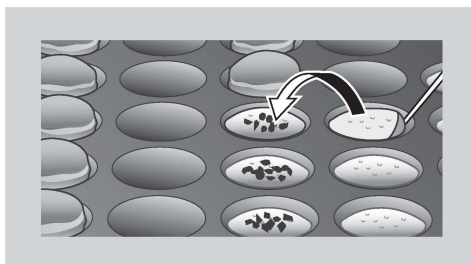
- A** 1/2 cup all purpose flour
- 1/2 tsp. baking powder
- 3 Tbsp. milk
- B** 1 large egg, beaten
- 2 Tbsp. sugar
- 1.4 oz. (40g) chocolate chips
- Vegetable oil, as needed

How to cook

- 1 Sift **A** together.
- 2 Mix **B** into 1 to make the batter.
- 3 Turn the Temperature Control Dial to **300**. When preheating completes in about 3 minutes, lightly grease Takoyaki Plate with vegetable oil.
- 4 Fill the holes halfway with batter using a spoon, etc. Place the chocolate chips on half (13) of them.
 - ◆ Place the chocolate chips toward the center of the batter as much as possible so they do not spill out.



- 5 Wait about 3–4 minutes until the edges are firm, then spear the batter on one side with a bamboo skewer and place it on top of the batter on the other side, with the chocolate chips sandwiched in the middle. Swivel the cakes so the sides are also cooked.



CLEANING AND MAINTENANCE

Be sure to clean thoroughly after every use. Leaving burnt foods on the Takoyaki Plate may cause scorching, and will become difficult to remove.

Clean the product after it has cooled down completely except the Takoyaki Plate.

- Do not use the following:
 - Detergents other than mild kitchen detergent, such as thinner, benzene and bleach. Doing so may cause discoloration, cracks, degradation or corrosion.
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. Doing so may cause corrosion.
- When using chemically treated cloths, do not rub too hard or leave them on the product for a long time as the surface of the product may become damaged by chemical reactions.
- Do not use a dishwasher or a dish-dryer. Doing so may cause deformation.
- Do not leave or use the Takoyaki Plate soiled. Make sure to clean the surface and the bottom, as well as the sides of the Takoyaki Plate. Leaving the Takoyaki Plate soiled will not only make it difficult to clean, but will also cause uneven heating. It may also cause malfunction or fire.
- Always clean thoroughly after using acid (vinegar) or salt contents (sauce, soy sauce or salt). Leaving them on the Takoyaki Plate may cause corrosion of the nonstick coating.

Cleaning and Maintenance of the Takoyaki Plate

- ① Wipe off burnt on foods with a soft paper or cloth while the Takoyaki Plate is warm.
(Use chopsticks or a similar implement to avoid burns.)
- ② Remove the Takoyaki Plate, pour warm water and mild kitchen detergent into the Takoyaki Plate and leave it for a while. Wash with a sponge.
- ③ Rinse and then wipe dry with a soft dry cloth.

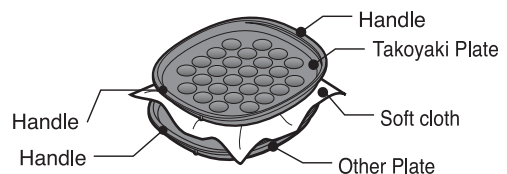
For stubborn scorched food, or if the Takoyaki Plate has cooled

- ① Pour just enough hot water to cover the surface of the Takoyaki Plate and turn on the product. When the water reaches a boil, rub off the scorched food with a soft utensil such as a silicone spatula.
- ② When the Takoyaki Plate cools, discard the water and wash with a mild kitchen detergent using a sponge.
- ③ Rinse and then wipe dry with a soft dry cloth.

Cautions for Storage

When storing the Takoyaki Plate with other Plates, insert a soft cloth or similar material between the Plates and line up the handles. (Not doing so may damage the Plates.)

- When carrying the Plates, be sure not to drop it.



TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems	Cause	Remedy
Temperature Control Plug (Probe) will not plug in.	Are the Heater Set and the Takoyaki Plate properly set up?	Please set them correctly.
The Takoyaki Plate does not heat up.	Is the Temperature Control Plug inserted correctly?	Insert the Power Plug securely.
		Insert the Temperature Control Plug completely until the white marks on the Release Buttons (located at 2 positions) are fully visible. (See pg.4)
The food does not cook well.	Insufficient preheating.	Start cooking after preheating completes. (See pg.4)
Food is scorched.	Is the Takoyaki Plate properly cleaned and maintained?	Perform Cleaning and Maintenance. (See pg.8)
The Takoyaki Plate cannot be removed.	Is the Temperature Control Plug still inserted?	Remove the Temperature Control Plug.
The Temperature Control Plug becomes hot.	The Temperature Control Plug may become hot during cooking. This is not a malfunction.	



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