

Cook-N-Dine

Patented Premium Stainless Steel Gourmet Teppanyaki Grill Cook-Tops For Indoors And Outdoors
by CDS-Design Germany

www.cookndine.com

unique

teppanyaki

stylish

versatile

interactive

fun

safe

flameless

social

functional

fast

sleek



Flameless Electric Teppanyaki Cook-Top Griddles + Grill Tables For Indoors + Outdoors



SINCE 1887 - OVER 120 YEARS OF INNOVATION & PRECISION MANUFACTURING

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About Teppanyaki-Style Japanese Flat Top Grill Hotplate Cooking

The key to teppanyaki cooking is that it is **quick and simple** and incorporates the cook as an integral part of the dining process, rather than relegating him or her to the kitchen or the grill.

One of the essential features of teppanyaki cooking is the **entertaining** way the food is cooked and served to waiting diners – very **relaxing, yet stimulating**. Seeing the fresh food, watching someone cooking – or **interacting** in the process – and smelling the **delicious aromas** is a sure thing to whet everyone's appetite.



Naturally, at home there is no grand performance like in a restaurant. However, this **sociable style** of cooking does afford the host/cook with the opportunity to **show off** their cooking skills and knowledge of ingredients.

The word teppanyaki derives from “teppan”, which originally means “iron plate”, while “yaki” translates to “grilling”. Today teppanyaki-style cooking can be performed on an electric stainless steel flattop grill, which can be used both, **indoors and outdoors**.

The food is being **cooked where it is to be eaten**. The diners are involved in the process by their **presence and interaction**, making the meal a very **convivial experience**. Teppanyaki-style cooking can **easily be adapted** to the Western style of barbecuing or grilling and is a **tasty alternative** for those who are seeking a change from traditionally prepared steaks and sausages.

Most of the preparation of a teppanyaki meal is done beforehand, and the cooking begins when all the company is seated around the table. Then the sampling of small amounts of **tasty delights** starts, as they are cooked and served. Many believe that it is even more fun to eat straight from the teppan.

The Cook-N-Dine teppanyaki grill hotplate, or teppan, is a **very versatile** piece of equipment that can be used to cook a **wide variety** of other dishes as well, like breakfast, vegetables and dessert, or i.e. Okonomiyaki, a Japanese savory pancake version.

In Japan it is usual for food to be served in a series of smaller, separate portions, sometimes not much more than a mouthful that can be savored to the fullest. The most common side dishes are steamed or fried rice, salads, pickles and miso soup.

Imagine what you can do!
Re-invent cooking and entertaining today with Cook-N-Dine.



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Stainless steel production uses up to 60% recycled raw material

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The Griddle Taken To The Next Level



Teppanyaki Grill For The Home Indoors + Out



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As Featured By



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Share Quality Time

with family and friends while chatting away and even enjoying the preparation



ELECTRIC:
1800W
115/230V

CONTACT
HEAT up to
430°F
210°C

FAST & SAFE!
EASY TO OPERATE.



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Just Imagine What You Can Do!

Become independent from the indoors & create your personal outdoor cooking oasis



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Re-Invent Cooking + Entertaining

Gather your crowd and get grilling indoors



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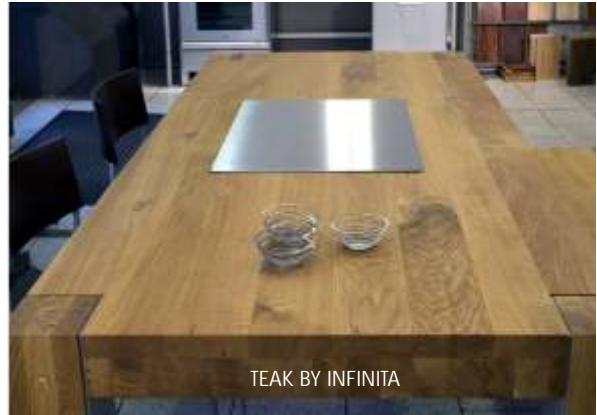
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Cool Stainless Steel

Combined with the Natural Warmth of Wood - Customers' Application Examples



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Teppanyaki-Style Cooking At Home

Sleek stainless steel flat-top surface-mounted round griddle grills



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Share More than a Meal.

Conveniently Create Restaurant Atmosphere at Your Own Home.



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Ultra-Versatile Portable Flat Top Grill For Flexible Use On Any Levelled Surface, Indoors + Outdoors



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“Beni” On The Yacht Deck

Custom-Made Solutions In Choice of 304 or 316 Marine Grade Stainless Steel



ELECTRIC
1800/3000W
115 or 230V
FLAMELESS,
FAST & SAFE!



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MARINYAKI™

Safe. No Open Flame! The New Wave in Marine Cooking.



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Gourmet Grill On Wheels

Clean Design + Perfect Function. Cool Grill Carts With A Hot Heart



JK-691702CDS "Bellini" Grill Cart



domus



BPGL-CDS Workstation "Professional"



BH-3 Beverly Hills Cart

Annex



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Re-Invent Breakfast, Lunch and Dinner and see how easy and how much fun it is!



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Grandfather and father Paul Schacht



About CDS-Design

Not only are Cook-N-Dine products miracle workers when it comes to Haute Cuisine cooking, but they are also exquisite examples of modern European design and timeless elegance.

Cooking turns into entertaining fun and excitement with Cook-N-Dine. Whether it is the whole family gathering for a hefty breakfast or having friends over for a five-course gourmet meal, everything can be cooked, seared, stir-fried, grilled, steamed or sautéed right in the center of everyone's attention.

Before you know it they all want "a piece of the action" and take part in cooking and turning their food. In no time at all a delicious healthy meal is ready to be enjoyed right where they are, without ever leaving the table.

The unique patented Cook-N-Dine concept combines high-tech German engineering and a family tradition of more than 120 years of designing and precision manufacturing. Heavy gauge stainless steel is cold-pressed and hand-welded to provide long lasting premium performance indoors as well as outdoors.

It all started back in the seventies, when mechanical engineer, industrial designer and passionate hobby cook Paul Schacht of Munich, Germany, came up with the sparkling idea that now everyone can capitalize on.

It was a challenge for him to transform the Cook-N-Dine idea into reality, but not a real problem. His grandfather, Paul Schacht, who founded the family business in 1887 in Stendal, Germany, manufactured fancy horse carriages and offered leather upholstery as well as paint services. When the automobile gradually was taking over, the company quickly adjusted to the demand of this new industry.

Today, Paul Schacht continues the family tradition in Munich, Southern Bavaria. In his early days he gained fame introducing several ground-breaking innovations to the automobile industry. Quite a number of CDS designed products are part of today's standard equipment of Mercedes Benz and BMW automobiles.

The Cook-N-Dine products are the latest product addition to the family business, which Mr. Schacht controls + operates in the 3rd generation.



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Product Features

- ✚ **No Fuel. No Charcoal. No Gas.**
Safe electric energy. 115V | 1800 Watt, | 15 AMP
- ✚ **Convenient Temperature Control**
Easy to use 1-10 dial. A no-brainer.
- ✚ **State-of-the-Art Heating Elements**
provide rapid even heat distribution from 120°F (65°C)
- ✚ **Contact Heat up to 430°F degrees** (210°C)
Plenty to sear juicy steaks or grill fish. Yet gentle enough to keep food warm without drying out.
- ✚ **Flameless and Safe**
Legal for most condos, patios and even yachts.
- ✚ **Innovative Sleek Design**
The clean lines of contemporary European design fit in with any style.
- ✚ **Fast. Only 2-3 Minutes Warm-up Time**
with a turn of the knob. No messy prep-work, carrying heavy stuff, or nasty smells.
- ✚ **Skilled Craftsmanship**
Cold-pressed and hand-welded from 8-10 gauge (5/32" -1/8" thick), food-grade, type 304 (V2A) best alloy Food-Grade German stainless steel.
- ✚ **Elegant but Robust Silk-Brushed Finish**
resists wear and tear. Premium quality solid 304 stainless steel allows repeated buffing.
- ✚ **Ultra-Slim: only 1-3/4" Install Height**
Fits neatly above most under-counter appliances.
- ✚ **Easy to build in. No hardwiring necessary!**
One cutout and simple drilling for the fastening bolts. Then plug into grounded household outlet and play.
- ✚ **5 Years Warranty** on all CE/VDE certified original CDS units. 1 year limited manufacturers' on all UL approved electrical and electronic components.
- ✚ **Power Cable included**
All units come with a 10 ft. connector cable and the comprehensive Owner's Manual + Cooking Guide, containing many Start-Up Recipes.
- ✚ **Worldwide Patented Technology**
Made in Munich/Germany by CDS-Design GmbH

Benefits

"It's like having an extra kitchen anywhere you like! Even on a yacht! All you need is a power outlet. A Cook-N-Dine is the perfect ice breaker for entertaining and dinner parties!"

- ✚ **Fun. Interactive Presentation Cooking**
Socialize with family and friends, cook or host included.
- ✚ **Indoor and Outdoor Use**
All electronic elements are completely sealed and insulated. Premium German Stainless Steel withstands the elements all year round
- ✚ **Mount into Any Level Surface**
The heating element is completely enclosed. Heat is only transmitted into the top cooking center, not into the surrounding areas. Edges stay cold.
- ✚ **No Heat Loss**
Food is efficiently cooked in direct contact with the actual heat source, no matter the outside temperature
- ✚ **Quickly Cook Anything you like**
similar to Japanese "teppanyaki"-style cooking. Even paper-thin gourmet crepes, breakfast or hearty steaks. The culinary horizon is wide open.
- ✚ **Freshly Cooked Food**
results in better nutrition and promotes overall health, while even enjoying the preparation and cooking it.
- ✚ **Energy-Saving + no pots or pans to scrub**
Heat transfers directly into the food, not into the air. Clean-up is a breeze. It only needs a little water while still warm, a spatula and paper towels.
- ✚ **No Chemicals necessary**
The cooking surface can be polished with just a few drops of plain vegetable oil instead of toxic cleaners.
- ✚ **Multi-Functional Space Saver**
CDS teppanyaki grills double as additional work space or prep area when not used for cooking.
- ✚ **Low Maintenance**
Simply wipe clean regularly, and before each use.
- ✚ **Universal Design**
No pots or pans to lift from the stove or to carry from and to the kitchen. Allows physically challenged people to cook a fresh meal "a la minute".
- ✚ **Sustainable Resource Stainless Steel**
Stainless steel is part of a closed-loop system. In the average 60% of the raw material consists of recycled content according to the European Stainless Steel Development Association, Euro Inox.



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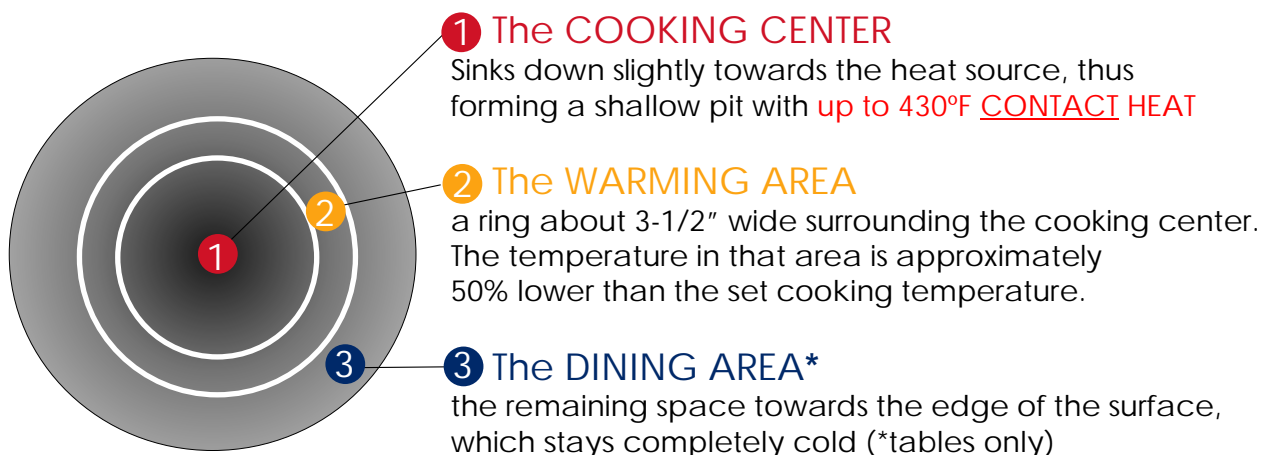
How it works

Not in operation, the surface is absolutely flat and even.



When on,
the center gently bows downward to keep all the delicious food juices contained in the now slightly concave cooking pit. Those juices are the ideal base for delicious sauces. Switched off it reverts back to flat as if nothing ever happened.

During operation, the one-piece surface divides into three (3) different temperature sections:



When off, the surface reverts to be perfectly flat and level again!

No more need to get up!

Cook-N-Dine uniquely combines cooking procedures which used to be executed separately, without pots or pans, utilizing just one central heat source.

Cleaning is quick and easy!

Add a little water on low temperature and wipe clean with a soft rag or paper towel. No chemicals necessary; it's just like cleaning stainless steel cookware. Shine with a few drops of vegetable oil.



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Components Spec Sheet

TECHNICAL SPECIFICATIONS CDS-DESIGN Teppanyaki Grill

Material:
Professional Food Grade
German Stainless Steel type 304
8-10 gauge | 1/8" - 5/32" | 4-5 mm
(varies depending on model)
cold pressed + hand-welded
silk-brushed finish

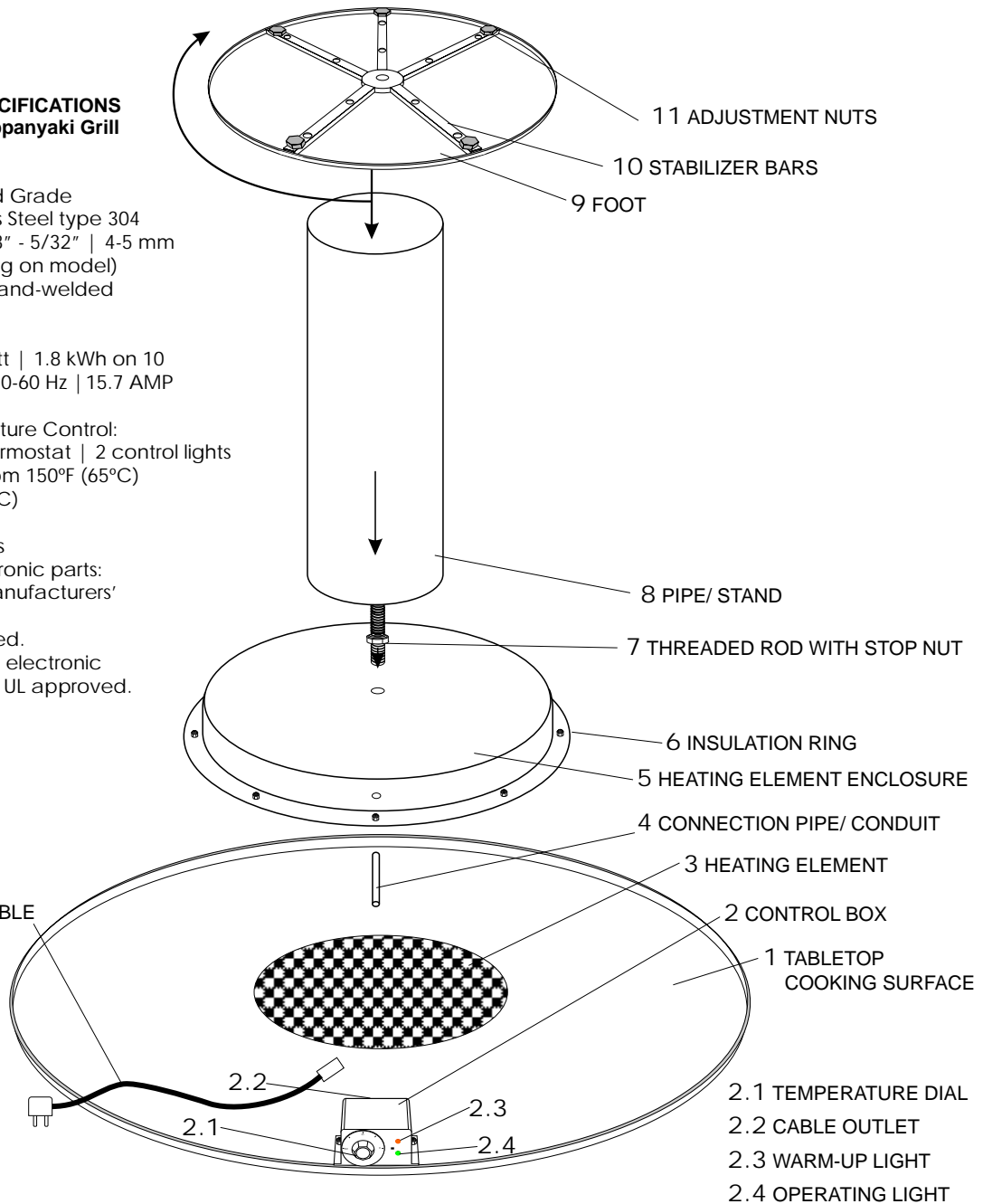
Power: 1800 Watt | 1.8 kWh on 10
Electric: 115V | 50-60 Hz | 15.7 AMP

Analog Temperature Control:
1-10 dial with thermostat | 2 control lights
Contact Heat from 150°F (65°C)
up to 430°F (210°C)

Warranty: 5 Years
Electrical + electronic parts:
1 year limited manufacturers'

CE | VDE approved.
All electrical and electronic
components are UL approved.

**BUILT-IN
COOKTOPS:
1 - 6 ONLY**



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Flameless Electric Teppanyaki Cook-Top Griddles + Grill Tables For Indoors + Outdoors



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