

What is a "Cook-N-Dine"?

The innovative teppanyaki grill line by CDS-Design, Germany, is based on the patented invention of a compact electrical cooktop, which uses the physical reaction of specially formed and pressed type 304 German stainless steel to electrical heat. The high-tech heating element causes a temporary thermal expansion of the steel down towards the heat source, thus forming a slightly concave, shallow cooking pit.

A Cook-N-Dine teppanyaki grill is safe to operate, fast, easy and convenient, manufactured for carefree daily use.

1. How long does it take to warm up?

To reach the base warm-up temperature (setting the switch to 5) it needs about 1.5 minutes.

NOTE: Always warm-up a Cook-N-Dine teppanyaki grill unit before setting the actual cooking temperature!

2. How long does it take to reach the set cooking temperature?

That depends on the set cooking temperature (1-10 dial); the higher the temperature the longer (max. 1.5 minutes after warm-up).

3. Can I cook big steaks?

Absolutely! Warm the unit up and just follow the basic rules for cooking steaks: set temperature to 10 (430 F); when reached, depending on the thickness, sear meat for 2-3 minutes on each side; lower temperature to 7 and cook 3-5 minutes on each side to desired doneness; let steaks rest in the outer warming area for 4-5 minutes (tent or wrap in aluminum foil and set aside) before serving, so the fibers can relax and all juices will re-distribute evenly throughout the meat.

4. Do I need to install ventilation or a vent hood?

That strictly depends on your personal preferences and on local codes. Since you will hardly use any cooking oils, the vapors are not laden with fat like in traditional cooking. All you will produce is a little clean steam while moisture evaporates from the food.

5. How many BTU's does a Cook-N-Dine have?

CND teppanyaki products are electrically powered. Only combustible materials like propane, coal or wood are rated in BTU, which express the conversion efficiency of heat into energy. BTU measures the quantity of heat, hence energy necessary.

If you want to convert electrical energy/Watt into BTU, multiply 1 Watt by approx. 3.41214 to calculate BTU/h.

6. Why does the center bow downwards?

That's a secret and, that's why Cook-N-Dine is a worldwide patented product. However, part of the secret is that different pressures are applied to the steel while manufacturing the cook top. This causes the metal to behave different in specific areas of the one-piece stainless steel surface.

7. Which cooking tools are best to use?

We have tested most everything on the market and came up with the following items:

- Tongs are great. Just get some with plastic- or silicone-tip ends to prevent scratching
- Regular straight-edge wood spatulas; great for cleaning
- Flexible nylon/silicone spatulas (the very thin ones; require a little practice)
- Narrow plastic or nylon offset spatulas (e.g. by iittala); great for crepes and pancakes
- Scoops similar to wok tools, but made from non-scratch material or with straight silicone tips
- Flat whisks, non-scratch, to blend sauces together (e.g. by Linden Sweden, Ikea)

If you use metal, hence scratching tools, including knives, you will accumulate scratches fast, but can buff them out if needed.

IMPORTANT NOTE: With all tools you use, please make sure they are heat resistant!

8. Do I have to marinate the food before I can cook it?

Not at all. It is just one way to keep the use of cooking fat as low as possible, because you don't have to add any additional cooking fat.

9. How can I create a whole menu with several different courses?

Whichever portion of the meal you like to prepare first - usually that which needs the most cooking time - when almost finished cooking that part, simply push it into the warming area. Then cook your next items, and so on, until everything is ready to eat.

10. What do I do when the food sticks to the surface?

Relax and wait a little bit. As the food releases its own juices while cooking it usually comes loose all by itself.



11. What happens if I burn the cooking surface?

Usually, all residues, even burnt-in, can easily be removed by pouring a little water around the surface while it is warm - just like cleaning your stainless cookware - and cook off all remains. Use a non-scratch spatula (straight edge wood spatulas worked best for us) to carefully loosen the residues bit by bit if necessary. To eliminate the last traces (if any) use a non-scratch small cleaning sponge (i.e. Dobie by ScotchBrite) and work THE WHOLE SURFACE WITH THE GRAIN of the metal for an overall even result.

For heavy duty jobs let the surface cool down and add a small amount of "Barkeeper's Friend" powder (available at most supermarkets in the cleaning aisle; www.barkeepersfriend.com) and water. Blend and use a rag, paper towels or sponge as directed on the package. Wipe off the remains, then clean with plain water and polish with a few drops of vegetable oil.

12. How do I deal with discolorations?

To remove whitish "blind spots" or bluish heat discolorations, wait until the cooktop has cooled off completely. Cut a lemon in half, squeeze lightly and polish with the cut side of the lemon. Clean with a little water and shine using a little plain vegetable oil with a paper towel or soft rag. Make sure to remove any surplus oil to prevent staining your clothes.

13. How do I maintain and shine my Cook-N-Dine?

Key is to keep the surface clean so no dirt or other particles can compromise the stainless properties of the steel. Simply clean with a moist rag or warm soapy water on a regular basis and then wipe dry. To remove fingerprints and/or shine the surface in between, use a few drops of plain vegetable oil or a quick spritz of non-stick cooking spray onto a paper towel instead.

14. How do I remove scratches from the surface?

Over time the cooking surface will become "worn" and get tiny scratches from regular use. Many people like that and refer to it as "patina". Should it get to much for your taste, just have the whole surface "buffed up" with the grain of the metal by a professional. Deep scratches should be removed anyway because they could interfere with the stainless surface properties of the steel.

15. What if it starts raining while using Cook-N-Dine outside?

Switch your Cook-N-Dine unit off, unplug it and move it to a dry place. Do not switch back on before the unit has completely dried out. For safety reasons you should not operate Cook-N-Dine in rainy conditions.

14. Will the metal rust when left outside?

Cook-N-Dine is manufactured of premium type 304, German stainless steel, one of the best alloys available worldwide, which does not rust. If dirt or other particles are allowed to adhere to the surface for a longer period of time, they will compromise the stainless properties of the steel. This could result in molecular "holes" in the stainless "shield" of the steel, where rust could start to develop. Clean your Cook-N-Dine very regularly with warm soapy water to prevent reactions with the steel. If covering, make sure no moisture is trapped underneath and that the cover material lets it "breathe" and allows air to circulate.

15. Can I use Cook-N-Dine outside, even when it is freezing?

Sure you can. Absolutely no problem. The heating element is warranted for up to -60°F. However, it is not recommended to operate the unit below -25°F. You will experience no heat or energy loss since the food is in direct contact with the heat source.

16. How do I level the table?

Simply pour a little water into the middle of the warm cooking center. Should the liquid accumulate "off" center, take pliers or your fingers and adjust the nuts underneath the foot disk until leveled (see assembly instructions). Of course you can also use a level.

17. How can I hide the power cable of a CND freestanding teppanyaki table?

You can have two notches cut into the upper and lower rim of the stand (large vertical tube) of Cook-N-Dine tables, and guide the cable through the inside of the stand down to the foot disk.

If you do not intend to move your table you can drill an opening into the foot disk within the stand perimeter and direct the cable to an outlet underneath or close to the foot disk.

18. Can I install a CND teppanyaki grill on my yacht?

Of course, provided your generator or hook-up produces 1800W/8 AMP on 230V (15 AMP on 115V). Tables can be electrified from underneath the foot disk, which can be bolted to your deck. Or insert the table stand into a receptacle hole in your deck.

All CND teppanyaki units are also available in "marine grade" type 316 stainless steel (V4A) on request.

19. Is the Cook-N-Dine available in 230V?

Yes, it is. And it only draws 8 AMP. Just make sure to specify 230 Volt when you order.

20. Can I operate Cook-N-Dine in my RV?

Yes, you can, provided your hook-up or load generator has a minimum of 15 AMP on 115V (8 AMP on 230V) and 1800 Watt.

21. How is a Cook-N-Dine delivered?

Freestanding Tables come in three separate boxes (top, stand, foot and the threaded rod which holds it together). Assembly time is less than 10 minutes; no tools required. Portable units and built-in teppanyaki grill cooktops ship UPS; all larger CND items require trucking.

22. How long is the warranty for a Cook-N-Dine teppanyaki grill?

The overall CDS warranty is 5 years, with 1 year limited manufacturers' on all electrical and electronic components.

23. What happens if I have a problem within the warranty time frame?

We will either send someone out to you, or recall the appliance for evaluation and to determine what's wrong. If it falls under the warranty the unit will be repaired at no cost, or simply exchanged.

24. How come my culinary infrared/laser thermometer doesn't read 430°F on no. 10 setting?

These devices depend on the emissivity of the material, so reflective surfaces like stainless steel or copper will definitely yield incorrect temperature readings. Caution is strongly recommended. The thermometer might read ambient temps from the reflection even though the surface is actually hot enough to instantly sear your skin. The duller and darker a surface is the more accurate becomes the temperature reading, e.g. a teflon coated frying pan.

25. Who is CDS-Design?

CDS-Design GmbH is a German design and manufacturing company, formerly of bodywork components for the automobile industry. Founded in Stendal in the Eastern part of Germany in 1887, the company is still family owned and operated in the third generation out of Munich, Germany.

The completely different teppanyaki product line was developed and added in the early 90's under the supervision of the present owner, Paul Schacht, industrial designer and mechanical engineer by profession, and a passionate gourmet cook as a hobby.

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