

FAQ's about Cook-N-Dine

1. How long does it take to warm up?

To reach the basic warm-up temperature (setting the switch to 5) it needs about 2 minutes. Always warm-up Cook-N-Dine before setting the actual cooking temperature.

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

That depends on the set cooking temperature; the higher the temperature the longer (max. 2.5 minutes).

3. Can I cook big steaks?

Absolutely! Just follow the basic rules for cooking 1-2 inch thick steaks: set temperature to 9 (380 F); when reached, depending on the thickness, sear meat for 2-3 minutes on each side; lower temperature to 7 and cook another 3-5 minutes on each side to desired doneness; let steaks rest in the outer warming area for 4-5 minutes before serving, so 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. Since you will hardly use any cooking oils, the vapors are not laden with as much fat like in traditional cooking. All you will produce is a some relatively clean steam while moisture evaporates from the food.

5. Why does the center bow downwards?

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

6. 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.

7. Which cooking tools are best to use?

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

- Tongs are great. Just get some with nylon- or silicone-covered (preferred) tips
 - Regular wood spatulas; great for cleaning the surface, too
 - Flexible nylon spatulas (very thin; require a little practice)
 - Heat resistant palette knives/narrow spatulas
 - Scoops similar to those used for wok cooking, made from non-scratch material
 - Flat whisk, non-scratch (silicone or teflon coated), to blend your sauces together
- With all plastic items you have to make sure they are heat resistant. We highly recommend wood or silicone as the most heat-resistant materials on the market.

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 more.



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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 simply push it into the warming area. Then cook your next items, and so on, until everything is ready to eat.

10. What happens if I burn the cooking surface?

Usually, all residues can easily be removed by pouring a little water around the surface while it is still warm and cook them off, just like you usually clean your stainless cookware.

Use a non-scratch spatula (for us wood spatulas work best) to carefully loosen the residues bit by bit.

To eliminate the last traces (if any) use a non-scratch small cleaning sponge (i.e. Dobie by ScotchBrite) and work with the grain of the metal. Make sure you work the whole surface for best results. For heavy duty jobs add a small amount of "Barkeepers Friend" (www.barkeepersfriend.com) to the water and use with paper towels as directed on the package. Wipe clean with water and shine with a few drops of plain vegetable oil.

11. How do I clean and shine my Cook-N-Dine?

see 10) To remove whitish "blind spots" or blueish decolorations, wait until the cooktop has cooled down. 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 few drops of plain vegetable oil (we sometime use a quick spray of original "Pam") and a paper towel or soft rag. Make sure to remove any surplus oil to prevent staining your clothes.

12. How do I remove scratches from the surface?

Over time the cooking surface will become "worn" and gets 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 surface "buffed up" by a professional.

13. 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 is completely dry. 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 type 304, German stainless steel, one of the best alloys available worldwide which does not rust. However, when you live near saltwater, where the air contains a lot of moisture and salt, minor oxidation can occur over time. Use a regular stainless steel cleaner to remove those spots.

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

Sure you can. Absolutely no problem.



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Cook-N-Dine

Patented Premium Stainless Steel Gourmet Cook-Tops & Dining Tables For Indoors And Outdoors
by CDS Germany

www.cookndine.com

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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 pedestal until leveled (see assembly instructions).

17. How can I hide the connection cable?

You can cut two notches in the upper and lower part of the stand of Cook-N-Dine tables, so you can guide the cable through the inside down to the bottom. If you do not intend to move your table you can drill an opening into the foot within the stand perimeter and direct the cable to an outlet underneath or close to the foot.

18. Can I install the table on my yacht?

Of course, provided your generator produces 1800W and a minimum of 16 AMP. Electrify the table from underneath the foot disk, which can be bolted to your deck. Or insert the stand into a receptacle hole in your deck.

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

Yes, it is. Just make sure to specify that when you order.

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

Yes, you can, provided your hook-up or load generator produces a minimum of 16 AMP on 115V (8 AMP on 230V) and 1800 Watt.

21. How is Cook-N-Dine delivered?

Kitchen carts and the Teak Table come fully assembled. Steel and laminate tables come in three pieces (top, stand, foot) and a threaded rod which holds it together. Assembly time is less than 5 minutes; no tools required. Portables and built-in cooktops are shipped UPS; all other items require trucking.

22. Who is CDS?

CDS Creativ Design Schacht is a German design and manufacturing company of bodywork components for the automobile industry. Founded in Stendal in the eastern part of Germany in 1887, the company is family owned and operated in the third generation out of Munich, Germany.

The completely new and different Cook-N-Dine product line was developed and recently added under the supervision of the present owner, Paul Schacht, a mechanical engineer and industrial designer by profession and a passionate gourmet cook as a hobby.

Find out more about CDS and Cook-N-Dine at www.Cook-N-Dine-USA.com



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