

# Cook-N-Dine

Cook-N-Dine Owner's Manual & Cooking Guide  
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## **Owner's Manual & Cooking Guide**

**Share your precious personal time with people  
instead of spending it in the kitchen!**

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## Introduction

Congratulations on your new Cook-N-Dine product. Not only is it a miracle worker when it comes to haute cuisine cooking, but also an exquisite example of the timeless elegance in the tradition of Modern Classic design.

The unique patented Cook-N-Dine concept combines high-tech German engineering and a tradition of over 100 years of innovation and precision manufacturing. Heavy gauge (8-10) German Stainless Steel, food-grade type 304, is cold pressed and hand-welded providing top performance anywhere you like. Cook-N-Dine performs equally well inside your dining room, breakfast area or outside on your balcony, patio, terrace, or even on your yacht! To operate, all you need is a power outlet.

Cooking turns into entertaining fun and excitement with Cook-N-Dine. Whether it is the whole family gathering for a hefty breakfast or friends assembling for a five course gourmet meal, everything can be cooked, fried, seared, baked or sautéed right in the center of everyone's attention without getting up.

Before you know it, they all want "a piece of the action" and begin to take part in preparing the food. In no time at all a delicious healthy meal is ready to be enjoyed right where they are. Cook-N-Dine even gladdens a chef's heart.

The Cook-N-Dine cooking center gently bows down when in use, thus preventing the run off of all the delicious juices of vegetables, fruit, meat or fish. During cooking the drippings stay where they are, ready to be stirred up into a fantastic delicious sauce. When off, the one-piece surface reverts to be perfectly flat again.

Before you start your culinary journey, please read this manual carefully and follow the simple instructions for an easy start-up. To help you with your first steps in your cooking adventure, several recipes are included as suggestions for you to experiment and experience this exiting brand-new fun way of "Cooking and Dining".

### What is Cook-N-Dine?

The innovative Cook-N-Dine product line by CDS, Germany, is based on the patented invention of a compact electrical cook-top, which uses the physical reaction of specially formed and pressed stainless steel to electrical heat. The new high-tech heating element causes a temporary thermal expansion of the steel down towards the heat source thus forming a shallow cooking surface. Cook-N-Dine is safe to operate and easy to use, manufactured for carefree daily use.

## Before you start

Check product for transportation damage. Should you detect any evidence of possible damage, do not operate.

1. Assemble product according to instructions (if applicable).
2. Place product on a flat surface and make sure it is leveled.  
Tables can easily be leveled using the adjustment nuts underneath the pedestal.
3. Clean cooking surface with warm water, a soft rag and a small amount of detergent. Wash off all detergent remains with warm water, dry with a soft rag or paper towel, and shine using a few drops of plain vegetable or olive oil.

## SAFETY INSTRUCTIONS

For warm-up always start with position 3 on the 1-10 dial. Only after the orange light is off you may set any cooking temperature

Do not use product as heating device.

Do not operate product on a wet surface.

Do not operate product when covered.

Do not touch cooking center when in use.

Keep children away from cooking center when product is in use.

Never leave children unattended when product is on.

Use only small amounts of liquids when cooking.

Use only the minimum amount of cooking fat to prevent splattering.

Use only non-abrasive materials for cleaning.

Detach the power cable after each use to avoid unintentional operation.

## WARNING

Any of the following actions will make the product warranty invalid:

Hook-up to a different power supply (voltage) than specified on the product label, located at the control box

Disregarding the warm-up phase

Tampering with the enclosed heating element or the control box

Trying to repair the product in case of malfunction

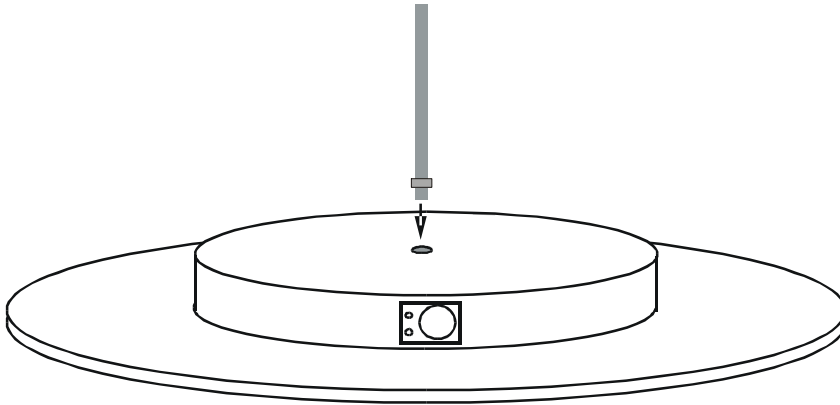
Using a power washer for cleaning or submerging it under water

Standing on the table top or dropping heavy item on the top

Operating Cook-N-Dine for other purposes than cooking

## Assembly Instructions for Cook-N-Dine Tables

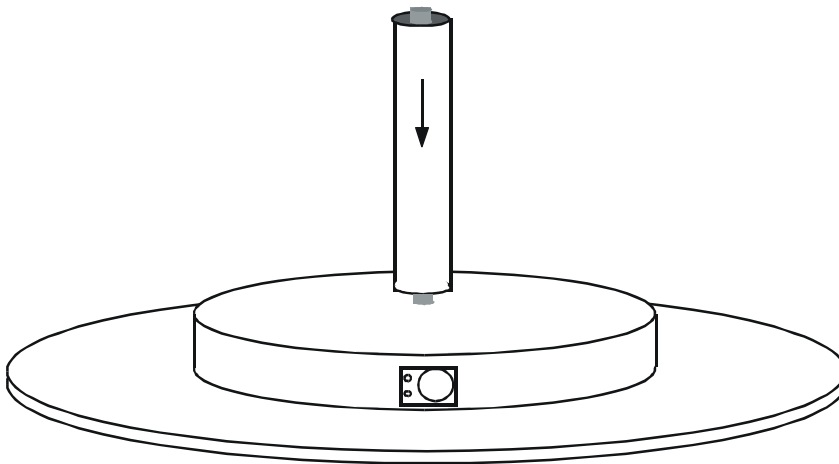
STEP 1:



Place the tabletop upside down on a flat surface\*. Insert the threaded rod into the designated hole. Turn the rod clockwise until hand-tight and nut is flush with the heating element. Do not use tools!

\*To protect the table surface from scratching, place it on cardboard or put a blanket underneath.

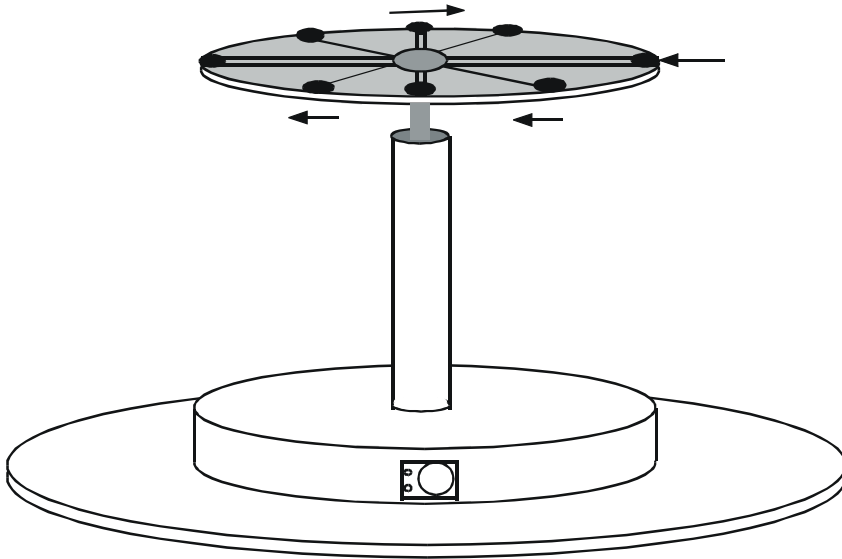
STEP 2:



Slide the stand (tube) over the threaded rod, guiding the rod carefully through the designated holes at each end of the stand.

STEP 3:

Turn the pedestal upside down, position the designated hole on top of the threaded rod. Turn pedestal clockwise until it is firmly connected with the stand and the top of the table. Do not use major force!



STEP 4:

Turn the now assembled table to its upright position and level it by rising or lowering the respective adjustment nuts at the bottom of the pedestal.

## The Cook-N-Dine Concept - How does it work?

When on, the cooking center sinks down slightly and thus forms a shallow pit of up to 16" diameter (thermal expansion towards the heating element underneath).

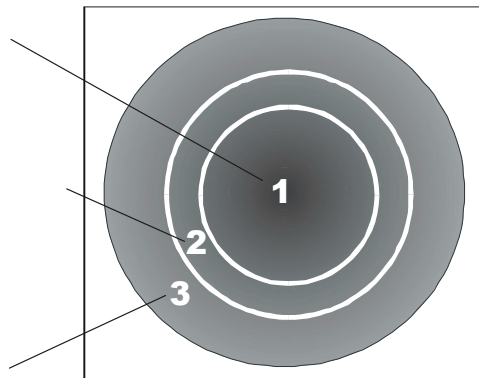
The one-piece stainless steel table surface divides into THREE (3\*) DIFFERENT TEMPERATURE SECTIONS:

### 1. The **COOKING CENTER**

with temperatures up to 430F.

**2. The WARMING AREA**, which surrounds the cooking center; a ring of about 3-1/2" width where the temperature is approx. 50% lower than the set cooking temperature.

**3. The DINING AREA\***; the remaining space around the warming area towards the edge of the table, which stays completely cold.



Cook-N-Dine uniquely combines cooking procedures, which are usually executed separately in the kitchen. Whatever portion of your meal you choose to prepare first, when it has finished cooking simply push it into the warming area until the rest of the meal is done. No more need to get up, prepare and bring the next course from the kitchen.

Cleaning Cook-N-Dine is fast and easy. **NO CHEMICALS NEEDED!**

Just add a little water while the surface is still warm and wipe clean with paper towels or a soft rag.

To shine up the surface and to remove possible streaks from cleaning, or fingerprints, polish the surface with a few drops of plain vegetable oil, using a soft rag or paper towels.

\*Applies only to stainless steel tables. Cook-N-Dine built-in modules and portable units have no cold dining area.

## **What does the Media say about Cook-N-Dine?**

### **CBS Early Show – April 28, 2004:**

Today's Homeowner with Danny Lipford

### **Small Room Decorating – March 2004:**

"Suitable for indoor and outdoor use, the [Cook-N-Dine] is like having an extra stove."

### **Kitchen & Bath Design News - January 2004:**

"Tabletop cooks in small space. The latest (Bistro) model is much smaller than previous versions, measuring 35-1/2" (diameter)"

### **The Wall Street Journal Europe - Sept. 12th, 2003:**

"...This is a new way of family living...it brings everybody together."

### **Woman's Day Specials - Kitchens & Baths - September 2003:**

"Best for Aspiring Television Chefs...Cook-N-Dine lets you demonstrate skills in the round...but the real attraction is the integral cooking surface..."

### **The Wall Street Journal - Home Front - September 5th, 2003:**

"Many formal dining rooms... rarely get used ... The answer from CDS: The Cook-N-Dine, a sleek, stainless steel surface that functions both as the grill and the table... models (can) roll from room to room so homeowners can move dinner to any room in the house. "

### **Decor & Style Magazine - September 2003:**

"... allows friends to stir fry and dine in the same location"

### **Kitchen & Bath Design News - June 2003:**

Product News "Cook-N-Dine stainless steel portable cooking tables include a Cooking Center, a Warming Area and a Dining Area"

### **Atlanta Home Improvement - June 2003:**

"Prepare any meal within minutes wherever you are...This portable unit has no open flame, which makes it legal for condos and boats."

### **Design/Build Business - June 2003:**

"...a fusion between contemporary furniture and appliance."

### **NBC Weekend Today Show, Corey Greenberg, May 18, 2003:**

"...when you start cooking, the cooking surface dips down to become a concave grill ...this German-engineered product is as high-tech as BBQ grills come."

### **USA TODAY - May 17, 2003:**

"Cook-N-Dine table ...like a shiny, shallow at-home volcano... Kids won't just cook their own veggies. They'll eat them, too."

### **Style & Taste - Summer 2002 issue:**

"Space is sometimes limited on a yacht...why not combine cooking and dining in one location...the chef or guests can cook right there

## Cooking Tools, Cleaning & Specifications

### COOKING TOOLS

Use heat resistant plastic or wooden spatulas for stirring and turning the food to avoid scratching the surface more than necessary. However, many people actually like their Cook-N-Dine to develop a "patina".

TIP: Always have some extra spatulas handy for your guests or family members. To scoop up sauce, gravy or other liquids use a regular table spoon or flat scoop.

### CLEANING COOK-N-DINE

Set temperature switch to position 2-3 and pour a small amount of water around the warming area. You can also use a sprayer to apply the water. The temperature is right if the water sizzles. Turn the device to off so you don't burn your fingers while cleaning (tongs might come in handy for this). Use paper towels or a soft rag to wipe it clean.

In the instance of stubborn residues, add a little more water and loosen them with a non-scratching spatula (wood or plastic) or, if necessary, with a non-scratching sponge pad (i.e. Dobie by Scotch Brite). Then wipe clean using paper towels or a soft rag. Do not use steel wool or an abrasive scrubbing agent! Bluish dis-colorings and "blind" spots usually disappear when treated with lemon juice.

To shine your Cook-N-Dine product polish the surface with a few drops of vegetable oil to eliminate streaks from cleaning or fingerprints.

### TECHNICAL SPECIFICATIONS

Electric:	230V
Control:	Dial (1-10) w/ thermostat + 2 control lights.
Variable heat	up to 430F (210C)
Power:	max. 1800 Watt, 8 AMP
Usage:	1.2 KW/h
Cable:	included, regular grounded plug
Material:	Heavy-gauge (8-10) German Stainless Steel professional food-grade type 304 cold-pressed and hand-welded, silk brushed finish.
Warranty:	5 years (limited manufacturer's warranty) 1 year for all electrical and electronic parts All electrical and electronic parts are UL and CE certified.

## Operating Directions

Step 1: Remove everything from the cooking center. Clean the surface each time before use. Attach the computer plug to the receptacle at the rear of the control box. Plug the other end into a 3 prong power outlet.

Step 2: Set the control switch to position 3 for warm up. The green and the yellow light should come on.

Step 3: Wait about 2 minutes until the cooking area has warmed up, formed a shallow pit, and the yellow control light is off.

Step 4: Set control switch to desired cooking temperature

NOTE: When operating the device for the VERY first time you might hear slight crackling noises during the INITIAL warm-up phase. This is normal during the first use.

### TEMPERATURE SETTINGS

SWITCH POSITION		SWITCH POSITION		
1	150 F/65C	6	290 F/145C	cook
2	175 F/80C	7	320 F/160C	roast & bake
3	200 F/95C	8	350 F/180C	fry & bake
4	230 F/110C	9	380 F/195C	sear
5	260 F/130C	10	430 F/210C	barbecue
	clean			
	warm-up			
	remove residues			
	sauté, sauces			

Step 5: Wait until the yellow control light is off and the green light is on permanently. The thermostat maintains the pre-set temperature (yellow light will go on and off) during operation. Oil cooking center and place food of your choice onto the hot surface.

Step 6: When finished, set temperature switch to position between 2 and 3 for cleaning (see page 10 for details).

Step 7: Switch off and detach the power cable.

**NOTE: Do not cover the table with a table cloth or comparable for at least 1 hour after usage so the tabletop can chill down completely.**

## Cooking with Cook-N-Dine

### FOOD PREPARATION

Vegetables	wash, clean and slice into cubes, rings, strips or slices
Pasta	cook very 'al dente'
Rice	cook very 'al dente'
Meat	prepare as you would to pan-fry, sauté or grill
Fish	clean and prepare to your liking
Poultry	clean, cut into pieces and season
Fruit	wash, peel (if applicable), core or stone

### COOKING & HANDLING DIRECTIONS

Cook-N-Dine products in their various sizes and shapes can be used indoors and outdoors. All you need is a power outlet (115V or 230V, depending on your unit).

Cook-N-Dine is safe and easy to handle. In general terms, it performs like any premium quality stainless steel griddle or pan, only, there is simply no need for pots or pans!

Always warm up the device on 3 until the yellow light is off before switching to the desired cooking temperature.

Different food requires different cooking temperatures. Adjust the temperature by setting the control switch and wait until the set temperature has been reached (orange light off).

After the cooking temperature has been reached, simply wipe the cooking area with a very small amount of your preferred cooking oil for low-fat, healthy meals. A pump-sprayer or cooking spray like i.e. Pam also works nicely.

When food is placed onto the cooking center it starts heating again (orange light comes on) due to a brief temperature loss caused by the different temperatures of cold food and hot cooking center.

The first few minutes your food might stick to the cooking surface. Relax. Like with any other non-coated surface/frying pan, the food will loosen with continued heating so that you can move it around with ease after just a little while.

Whichever portion of the meal you like to prepare first (usually that which needs the most cooking time), when it is almost finished cooking, simply place the food into the warming area, be it just to keep it hot or to finish the cooking process. Then start with the next ingredient of your meal.

Always have a small pitcher with water next to you to moisten ingredients that contain little moisture (i.e. certain vegetables). When preparing pasta and rice, continuously add small amounts of liquid, a little at a time and stir frequently until enough has been

absorbed to achieve the desired consistency (this process is very similar to preparing a Risotto).

To flambé use only a very small amount of alcohol and execute great caution. After adding the alcohol, switch Cook-N-Dine off.

It is not necessary to clean the cooking center in-between cooking different foods. The combined flavors of the drippings and/or juices collected in the center will provide an excellent base for delicious sauces.

To produce a sauce, set control switch to 4-5 and simply de-glaze with your preferred liquid (stock, wine, juice, cream). Blend everything together, using a non-scratch spatula or flat whisk.

Check page 19 for our favorite sauce recipes.

When everything is ready simply serve or let everybody help them selves and start to enjoy. Nobody has to leave the table before the entire meal is eaten.

Now that you have made yourself familiar with your Cook-N-Dine, time has come to take the first steps into a new culinary wonderland. The following recipes are meant to smoothen out the path towards a cooking & dining adventure of the third kind - Cook-N-Dine!

## **Q & A**

The following are questions often asked by new users

### **How long does it take to warm up?**

To reach the basic warm-up temperature (setting the switch to # 3) it needs roughly 1.5 - 2 minutes

### **How long does it take to reach the set cooking temperature?**

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

### **Can I cook big steaks?**

Absolutely! Just follow the basic rules for cooking steaks: set temperature to 8; when reached sear meat for 2-3 min. from each side lower temperature to 7 and cook 3-5 min. on each side to desired doneness let steaks rest for 4-5 minutes

### **What happens if I burn the cooking surface?**

All residues can easily be removed by pouring a little water around the surface while still warm, just like you usually clean your stainless cookware. Use a non-scratch spatula (we think wood works 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. For heavy duty jobs add a small amount of "Barkeeper's Friend" ([www.barkeepersfriend.com](http://www.barkeepersfriend.com)) to the water and use as directed on the package. Wipe off with paper towels and shine with a few drops of plain vegetable oil.

### **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. For security reasons you should not operate Cook-N-Dine in rainy conditions.

### **How do I clean and shine my Cook-N-Dine?**

see 4) To remove whitish "blind spots" or bluish stains, 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.

### **Does the metal rust?**

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 solve that.

### **How come the center bows down instead of up?**

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

### **Do I have to marinate all 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.

**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.

**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 plastic-covered ends

Regular wood spatulas; great for cleaning, too

Flexible plastic spatulas (very thin; require a little practice)

Plastic palette knives

Scoops as used for wok cooking, preferably non-scratch

Flat whisk, non-scratch, to blend your sauces together

With all plastic items you have to make sure they are heat resistant.

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

Sure you can. Absolutely no problem.

**How can I create a whole menu with several different items?**

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 item, and so on, until everything is ready to eat.

**How can I eliminate those bluish discolorings, which remain after cleaning?** See cleaning**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 surface "buffed up" by a professional.

**How do I level the table?**

Simply pour a little water in 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).

**How do I make the cable "invisible"?**

You can order Cook-N-Dine tables with two notches in the upper and lower part of the stand, 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.

**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.

**Is Cook-N-Dine available in 115V?**

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

**Can I operate Cook-N-Dine in my RV?**

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

**How is Cook-N-Dine delivered?**

European Kitchen carts 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 standard modules are shipped UPS. All other items require trucking.

**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. 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.cookndine.com](http://www.cookndine.com)

## Cook-N-Dine Warranty

Please, read and complete the Warranty Registration Card and return it to our corporate office within 10 days after purchase. This will register your warranty.

### Conditions of Warranty

1. This model carries a warranty to the original purchaser whose name appear on the purchase invoice, and who has registered their warranty with the offices. Defective Cook-N-Dine units will be replaced upon return, or shipment (F.O.B. point of shipment) to the Cook-N-Dine offices. The manufacturer CDS and Cook-N-Dine USA will not be liable for any transportation charges originating with the shipper (i.e. Customer), packaging costs, or export/import duties, or levied taxes. Except as provided in this paragraph, repair or replacement of parts in the manner and for the period of time stipulated hereunder shall constitute the fulfillment of all direct and derivative liabilities obligations from the manufacturer.. Warranty does not apply to damage caused by misuse, accidents, mechanical alterations, negligence, improper care, natural or accidental disasters. If the Cook-N-Dine unit was purchased from a distributor or dealer, the manufacturer does not extend their warranty to flaws of the exterior, which may have occurred after the unit was sold by the manufacturer to the dealer or distributor.

2. The warranty coverage begins on the original date of purchase and proof of date of purchase is required to validate the warranty.

3. The manufacturer takes every precaution to utilize only materials of highest standards. However, the materials used can be compromised by various substances or conditions beyond the manufacturer's control. Chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can effect metal. For these reasons, the warranty is limited to five (5) years, and does not cover oxidation, unless there is a loss of structural integrity on the component.

4. The warranties are based on normal use and service.

5. The warranty shall not apply, nor will the manufacturer assume responsibility for damages that might result from a failure to follow codes, when the unit has been tampered with, or altered in any way, except as directed by the manufacturer, or which, in the manufacturer's judgement has been subjected to misuse, neglect or accident. To the extent allowed by: law, all statutory, expressed or implied warranties, including the implied warranties of merchantability and fitness for a particular purpose, shall not extend beyond the warranty. Liability for incidental special and consequential damages is excluded. Some states do not allow exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

6. The manufacturer shall not be liable for any default or delay in the performance under the warranty caused by any contingency beyond the manufacturer's control, including without limitation war, government restrictions or restraints, strikes, fire, floods or reduced supply of raw materials. If your Cook-N-Dine unit has any flaws at the time of purchase, these must be noted on your purchase invoice.

7. The warranty is in lieu of all other warranties expressed or implied, at law or otherwise, and the manufacturer does not authorize any person or representative to assume for the Cook-N-Dine products any obligation or liability in connection with the

sale of Cook-N-Dine products. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from any one other than CDS, Cook-N-Dine USA or an authorized Cook-N-Dine distributor or dealer.

#### Procedures for Warranty Service

Contact your nearest authorized Cook-N-Dine dealer for repair or replacement under the conditions of the warranty. Be prepared to furnish the following: (a) Purchaser's name, date of purchase, location of purchase, and an accurate description of the problem or the defective parts. If the dealer is unable to correct the defect, under the conditions of the warranty, contact the manufacturer CDS or Cook-N-Dine USA and obtain your authorization code. Ship the defective product to the address advised. All shipping and other costs arising, i.e. taxes, customs fees and duty, are the sole responsibility of the customer.