

COOK^N DINE

ULTRADINE TEPPANYAKI PLUS COOKTOPS



CUTTING EDGE DESIGN.
INNOVATIVE.
UNIQUE.

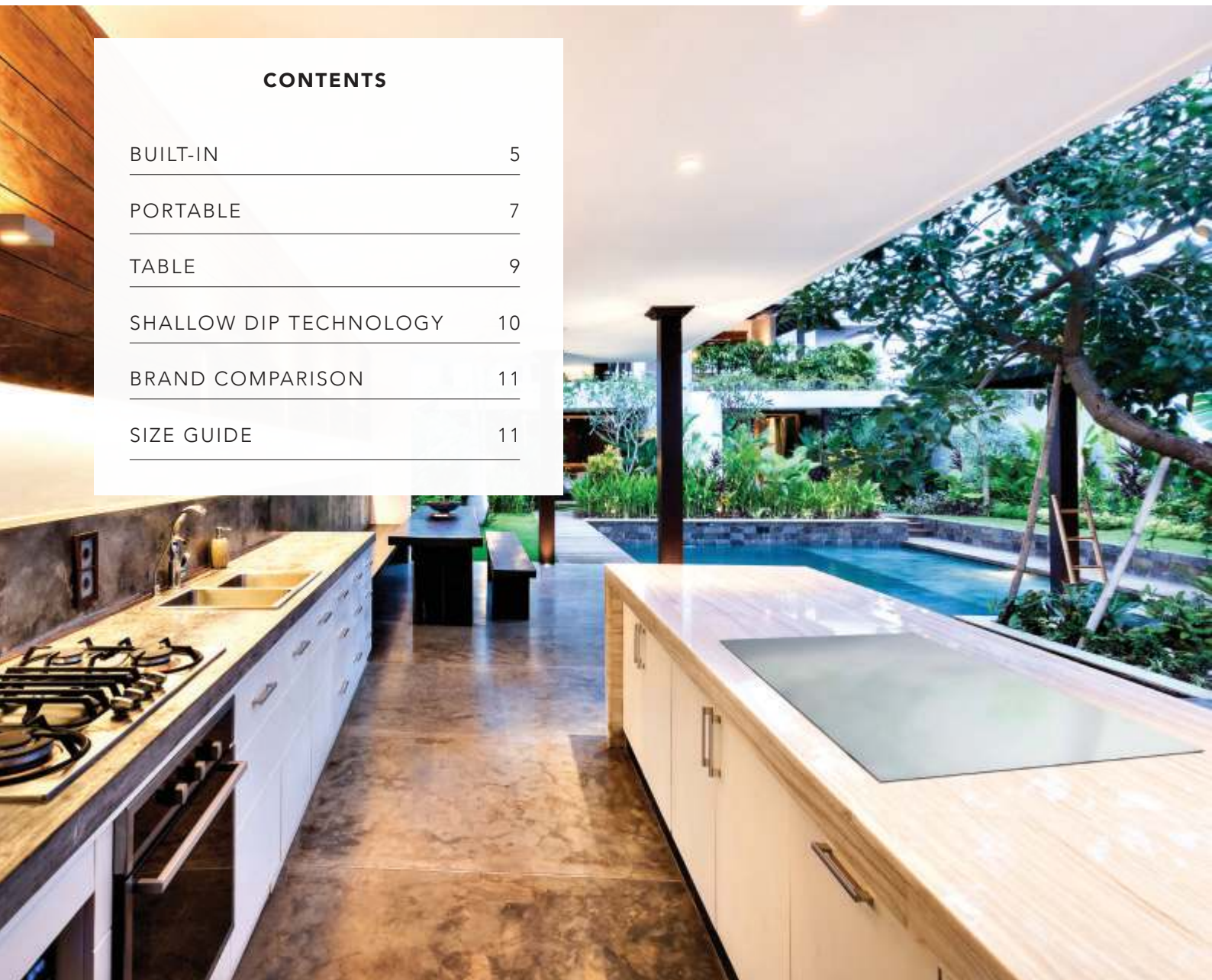
INTRODUCING THE ULTRADINE PLUS

A revolutionary Teppanyaki Grill

Crafted in a mix of time honoured & contemporary materials & methods, Cook n Dine have carefully imbued exceptional cooking, versatility and sophisticated elegance in our collection of cooktops

CONTENTS

BUILT-IN	5
PORTABLE	7
TABLE	9
SHALLOW DIP TECHNOLOGY	10
BRAND COMPARISON	11
SIZE GUIDE	11



SMOOTH, SLEEK, ELEGANT, SOPHISTICATED

The gold standard
in single plate
teppanyaki cooking.



Environmentally Sustainable

- Low energy appliance
- Climate neutral cooking
- 1kWh per meal

Made in Germany by Gunter Bechtold GmbH



So much more than just a teppanyaki plate

- Unique ThermoFlex Shallow Dip Technology
- Timeless elegance
- Crafted by metal artisans in Bavaria
- Hand finished silk brushed stainless steel
- Easy to Clean

New dimension in flavoursome teppanyaki cooking

- More intense flavours
- Tastier & juicier
- Healthy

Use almost anywhere

- Outdoor/alfresco kitchen
- Indoor kitchen
- Pool area
- Balcony
- Caravan/campervan
- Holiday house
- Yacht

3 styles

- Built-in
- Portable
- Table



COOKING



BUILT-IN

With Cook N Dine’s high-quality built-in teppanyaki grills you can get a sleek, modern look in your kitchen or outdoor BBQ area. The grills are robust, safe and compliment all varieties of indoor and outdoor settings. By getting the grill built into whatever surface you choose it will integrate seamlessly with the rest of the room. Kitchen areas, especially island benches, are ideal locations for your Cook N Dine built-in teppanyaki grill.

Keep food warm on the outer area from the cooking zone while still cooking food in the middle. The very outer edges of the cooktop will then stay completely cool for extra storage and serving. Any of the heat generated by the grill will directly transfer to your food which can save energy and time.

Getting your teppanyaki grill built-in will allow it to integrate with your kitchen perfectly. The grill is made from high-quality stainless steel and is extremely tough. Cleaning the cooktop surface is also extremely easy and quick. You don’t even need to use chemicals. Stainless steel is actually cleaner as it’s non-porous and therefore does not pick up bacteria as well.



Built-in Model MO-51

Dimensions	51cm x 38cm x 4.5cm
Hot Spot	27cm x 38cm
Total Area	1496cm ² total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W I 10AMP



Built-in Model MO-61

Dimensions	61cm x 45cm x 4.5cm
Hot Spot	50cm x 35cm
Total Area	2709cm ² total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W I 10AMP



Built-in Model MO-60

Dimensions	60cm Dia. x 4.5cm
Hot Spot	45cm Dia
Total Area	2451cm ² total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W I 10AMP



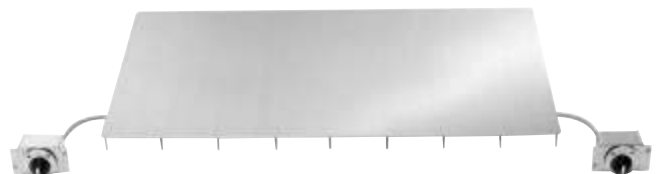
Built-in Model MO-80

Dimensions	80cm x 60cm x 4.5cm
Hot Spot	63cm x 45cm
Total Area	4774cm ² total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W I 10AMP



Built-in Model MO-70

Dimensions	70cm Dia. x 4.5cm
Hot Spot	45cm Dia
Total Area	3290cm ² total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W I 10AMP



Built-in Model MO-111

Dimensions	111.8cm x 60.9cm x 4.5cm
Hot Spot	2 separate Hot Spots - 45cm x 45cm Dia. each.
Total Area	Centre is warm only
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W I 10AMP



ULTRADINE TEPPANYAKI PLUS COOKTOP

PORTABLE

Not every teppanyaki chef wants to be confined to the kitchen. For some, our built-in grills just won't suffice. What if you want to cook outside or take your teppanyaki grill to a friend's house for a dinner party? Well with our portable teppanyaki grill range, this all becomes possible.

Cook N Dine's portable teppanyaki grills enable you to have an exclusive teppanyaki party, whenever and wherever you want.

A Cook N Dine Portable Teppanyaki Plus solves any dinner party problems that arise from wind and weather. Simply take it undercover or move to a different room completely. Due to the warming area of the grills being smaller, you can use the outer edges as a regular table. All you need when cooking is your portable teppanyaki grill and your ingredients! Explore the possibilities and versatility. Cook on your patio, dining table, terrace, balcony, motor home, yacht or even in your bedroom!

Get creative wherever you choose to cook. The possibilities are endless! Our portable teppanyaki grills are more energy-efficient than regular cooktops and as they are built out of high-quality stainless steel, the grills are highly durable and built to last.



The centre of the cooktop dips in when heated to make cooking easier. However, outer areas of the plate stay warm while the centre gets hot so your food can remain warm while it's waiting to be served. The edges of the grills will stay cold to the touch and can be used for serving or holding uncooked ingredients. Heat transference works very well with no heat lost from grill surface to food.

Our high-end portable teppanyaki grills can be used indoors or outdoors. Cleaning time is also fast and convenient. Simply heat some water on the surface, use non-stick tools and cleaning is a breeze.



Portable Model PU-60

Dimensions	60cm Dia. x 8cm
Hot Spot	Hot Spot - 45cm Dia. plus warming area
Weight	15kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W 10AMP



Portable Model PU-70

Dimensions	70cm Dia. x 8cm
Hot Spot	Hot Spot - 48cm Dia. plus warming area
Weight	18kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W 10AMP



Portable Model PU-80

Dimensions	80cm x 60cm x 8cm
Hot Spot	66cm x 45cm
Weight	27kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W 10AMP



ULTRADINE TEPPANYAKI PLUS COOKTOP TABLES

Cook N Dine's high-quality steel teppanyaki tables are suitable for use in both alfresco and open areas and are perfect for outdoor entertaining.

Our teppanyaki tables come in two sizes, so you can choose between having an intimate meal for two or having friends and family over for dinner and a show. The smaller table is 90cm in diameter while the larger one is 1.2m. Both of our teppanyaki tables are sure to provide a memorable dining experience for all your guests.

As the teppanyaki tables are made from premium-grade stainless steel, they are highly durable and have a long history of use in coastal environments.

Our tables are safe to use outside all year round due to the electric, flameless heat the tables produce. The teppanyaki tables also have cooling technology that allows you to use the outer ring of the table as a serving tray while still cooking food in the middle. This means all you will need is the teppanyaki tabletop grill. No serving trays, no outdoor dining sets, no moving food to and from the barbeque.

Not to forget that the teppanyaki tables require little to no effort to clean, with some meals being able to be wiped down with just a paper towel instead of harsh chemicals or



abrasive sponges. The table is even better for you as stainless steel does not pick up germs as much as other metals.



Table Model TS-90

Dimensions	90cm Dia
Hot Spot	Hot Spot - 45cm Dia. plus warming area
Weight	15kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W 10AMP



Table Model TS-120

Dimensions	120cm Dia
Hot Spot	Hot Spot - 48cm Dia. plus warming area
Weight	18kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V- 2250W 10AMP

UNIQUE SHALLOW DIP TECHNOLOGY

The worldwide patented UltraDine Teppanyaki Plus is based on a principle never before seen in cooking products - the bowing down of the cooking centre – the Shallow Dip.

Specially pressed 304 food-grade high-quality stainless steel with a new high tech heating element and when switched on, causes the cooking centre to bend and bow downward, collecting all the cooking juices in the centre of the plate and intensifying flavours dramatically. And it has an incredibly versatile range of cooking! Steak, eggs, chops, asian stir fries are amazing, curries, seafood, desserts – in fact almost anything.

In addition, this Shallow Dip Technology means that the stainless-steel cooktop has a special warming area surrounding the centre that reaches only 50% of the set cooking temperature which is ideal for keeping ready to serve food warm or to finish cooking. The area surrounding the cooking and warming areas remains cool – there is no heat transfer to the edge of the teppanyaki cooktop.

And once you've finished cooking and have turned off the grill, the centre reverts to perfectly flat – it's so simple!

What's more is that you can forget about spending an hour or so at the sink cleaning several different pots and pans and

using harsh cleaning chemicals, as once you've finished with our UltraDine Teppanyaki Grills all you need is to carefully wipe the surface with a little bit of warm water, a paper towel or soft cloth and some tongs.

The cooking centre gently bows downward just enough to keep all the delicious food juices contained in the now slight concave cooking pit.



HOW IT WORKS

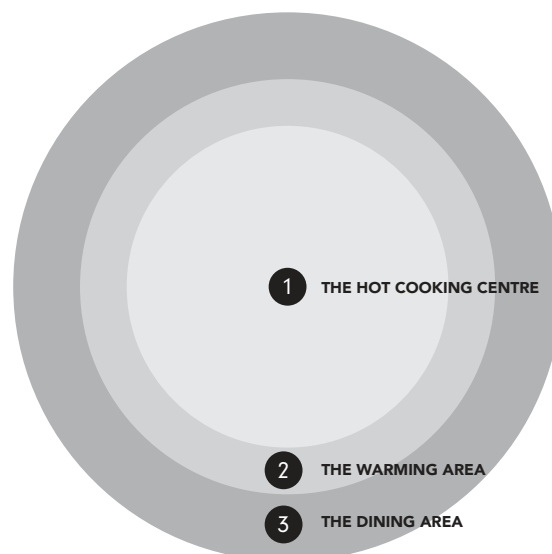


When switched on, the one-piece surface divides into three (3) different temperature sections:

- 1 THE HOT COOKING CENTRE**
Sinks down slightly towards the heat source, thus forming a shallow concave pit up to ~450°F|230°C
- 2 THE WARMING AREA**
A ring up to 3-1/2" wide surrounding the cooking centre. The temperature in that area is approximately 50% lower than the set cooking temperature.
- 3 THE DINING AREA***
The remaining space towards the edge of the surface, which STAYS COOL (*tables only)

When off the surface reverts back to flat...
As if nothing ever happened!

THERMO FLEX® SHALLOW DIP TECHNOLOGY



BRAND COMPARISON

Why UltraDine Teppanyaki Plus is the Superior Grill

There are many different types of teppanyaki machines and with so many on the market making that final decision can be next to impossible. Here at Cook-N-Dine we obviously think our UltraDine Teppanyaki Plus range is the superior product but what is it that makes them superior? We've compiled a list of the most popular teppanyaki grill styles to show you why the UltraDine is at the top!

	UltraDine Plus	Miele	Gaggenau	Bora	iLive	Evo	Blaze	Goldstein	Cookon	LKK
Shallow Dip Technology	✓									
Warming Area	✓									
Keep Warm Setting	✓	✓	✓							
Cool Area	✓									
Stainless Steel	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Temperature Indicator	✓			✓						
Temperature Control	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Maximum Temp.	230°	220°	240°	250°	250°	288°	220°	200°	204°	250°
Std Powerpoint Input	✓					✓				
Electric	✓	✓	✓	✓						
Power Type	240V, 10 amp	230V	240V, 10 amp	4.8Kwh Load	240V	208V, 32 Amp	Gas only	Gas only	240V, 11 Amp	Gas Only
Gas					✓	✓	✓	✓	✓	✓
Water & Wipe Clean	✓	✓	✓	✓			✓	✓	✓	
Portable Option	✓					✓				
Built-in Capacity	✓									

SIZE GUIDE

In the UltraDine range, there are 12 different grills to choose from in 3 different styles & 2 shapes.

Built-in – round & rectangle

Portable – round & rectangle

Table – round

The best guide to the right size for you is the number of people you would normally be cooking for. If these sizes don't fit your needs you can contact us to discuss a custom made option.

No. of People	Built-in Model (Rectangle)	Built-in Model (Round)	Portable Model (Round)	Portable Model (Rectangular)	Table Model
1-2	MO-51				
2-4	MO-61	MO-60	PU-60		TS-90
3-6	MO-61	MO-70	PU-70		TS-120
6-10	MO-80			PU-80	
10+	MO-111				

COOK ^N DINE

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Exclusive Importer + Distributor for Australia,
New Zealand & Pacific Islands