COOK N DINE

ULTRADINE TEPPANYAKI BBQ GRILLS



ENDLESS VERSATILITY. CRAFTED FOR EVERY OCCASION.

From succulent seafood to perfectly seared steaks, discover a more considered way to cook, entertain and connect outdoors.

NOT JUST A TEPPANYAKI GRILL

INTRODUCING COOK N DINE'S RANGE OF ELECTRIC TEPPANYAKI BBQ GRILLS.

Endlessly versatile, they allow you to grill, sear, steam, sauté, fry and so much more from one beautifully engineered cooking surface. Eco friendly, effortless to clean and beautifully minimalist, they elevate every outdoor kitchen and entertaining space.

AVAILABLE IN THREE VERSATILE CONFIGURATIONS.

Built In, Portable and Table, each delivering the same precision, versatility and refined design.

BUILT-IN	8	THERMOFLEX® TECHNOLOGY	14
PORTABLE	10	SIZE GUIDE	14
TABLE	12		





SO MUCH MORE THAN A TEPPANYAKI PLATE

Where exceptional design meets exceptional performance. Cook N Dine's electric BBQ grills combine minimalist aesthetics with exceptional performance for a truly elevated cooking experience.

Innovative ThermoFlex® Technology
that locks in all the flavours, ensuring an unmatched cooking experience every time

Handcrafted in Bavaria
by skilled metal artisans

Luxuriously Finished
with silk-brushed stainless steel for a refined touch

Timeless Elegance
blending form and function seamlessly

Effortless Cleaning
making gourmet cooking a breeze

ULTRADINE TEPPANYAKI BBQ GRILLS

TRANSFORM EVERY MEAL INTO SOMETHING EXTRAORDINARY

Exceptional flavour in every bite.
Perfectly seared. Beautifully cooked.
Healthier cooking made effortless.



DESIGNED FOR WHEREVER YOU LOVE TO GATHER

Perfect for outdoor and alfresco kitchens.

Made for poolside entertaining.

Ideal for balconies and rooftop terraces.

Elevate every holiday retreat.

Adventure without compromising on great food.

Entertain effortlessly on the open water.

2 YEAR HOME WARRANTY



ULTRADINE TEPPANYAKI BBQ GRILLS

HEALTHIER BY DESIGN

Beyond its minimalist design, the electric stainless steel cooking surface reflects a smarter approach to outdoor living. Unlike charcoal and gas, which rely on combustion and can produce harmful emissions, electric stainless steel cooking eliminates combustion altogether. The result is a cleaner cooking environment, paired with a durable, chemically inert stainless steel surface that perfectly complements a home designed with health and wellbeing in mind.

bechtold
zukunft in blech

Made in Germany by Gunter Bechtold GmbH




ULTRADINE TEPPANYAKI BBQ GRILLS
PRODUCT RANGE
COOK N DINE

BUILT-IN

ULTRADINE TEPPANYAKI BBQ GRILLS

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 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 or BBQ area 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-60

Dimensions	60cm Dia. x 4.5cm
Hot Spot	45cm Dia
Total Area	2451cm2 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	3290cm2 total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V - 2250W I 10AMP



Built-in Model MO-51-IN

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 - 1800W I 10AMP



Built-in Model MO-61-IN

Dimensions	61cm x 45cm x 4.5cm
Hot Spot	50cm x 35cm
Total Area	2709cm2 total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V - 2250W I 10AMP



Built in Model MO-80 + MO-80-3KW

Dimensions	80cm x 60cm x 4.5cm
Hot Spot	63cm x 45cm
Total Area	4774cm2 total including warming area
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V - 2250W I 10AMP / 240V - 3000W | 15AMP



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 / 240V - 2250W I 10AMP

Our Built-In teppanyaki grills can also be custom made to order, for more information please call 1300 655 031 or email sales@cookndine.com.au









PORTABLE

ULTRADINE TEPPANYAKI BBQ GRILLS

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.

Our Cook N Dine Portable Teppanyaki BBQ grills solve any dinner party problems that arise from wind and weather. Simply take it undercover or move to a different room completely. All you need when cooking is your portable teppanyaki grill and your ingredients! Explore the possibilities and versatilities.
Cook on your patio, dining table, terrace, balcony, motor home or yacht.

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 cool 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 paper towel or microfibre cloth to wipe down, 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 I 10AMP



Portable Model PU-70

Dimensions	70cm Dia. x 8cm
Hot Spot	Hot Spot - 48cm Dia. plus warming area
Weight	20kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V - 2250W I 10AMP



Portable Model PU-80

Dimensions	80cm x 60cm x 8cm
Hot Spot	66cm x 45cm
Weight	30kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V - 2250W I 10AMP

COOK N DINE

PORTABLE ULTRADINE TEPPANYAKI BBQ GRILLS







TABLES

ULTRADINE TEPPANYAKI BBQ GRILLS

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 effort to clean, with some meals being able to be wiped down with just a paper towel and water instead of harsh chemicals.



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 I 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 | 2500W | 15AMP

Table Model TS-150

Dimensions	1430mm W x 730mm H * Custom made to order
Hot Spot	Hot Spot - 2232 sqcm
Weight	120kg
Material	Solid 4mm 304/V2A German stainless steel, silk-brushed
Power	240V | 3000W | 15AMP

*Our TS-150 tables can be custom made to order, for more information please call 1300 655 031 or email sales@cookndine.com.au







THERMOFLEX® TECHNOLOGY

Our patented UltraDine Teppanyaki BBQ Grill features unique Shallow Dip Technology, designed to transform the way you cook.

Crafted from premium 304 food-grade stainless steel, the cooking centre gently bows when heated, naturally collecting juices to intensify flavour and deliver exceptional results. From steak and seafood to stir-fries, curries, eggs and even desserts, its versatility is almost endless.

A surrounding warming zone operates at approximately 50% of the set cooking temperature, keeping food warm or allowing it to finish cooking, while the outer edge remains cool.

When switched off, the cooking surface returns perfectly flat. And with no pots, pans or harsh chemicals required, clean-up is as simple as a little warm water and a wipe.

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**

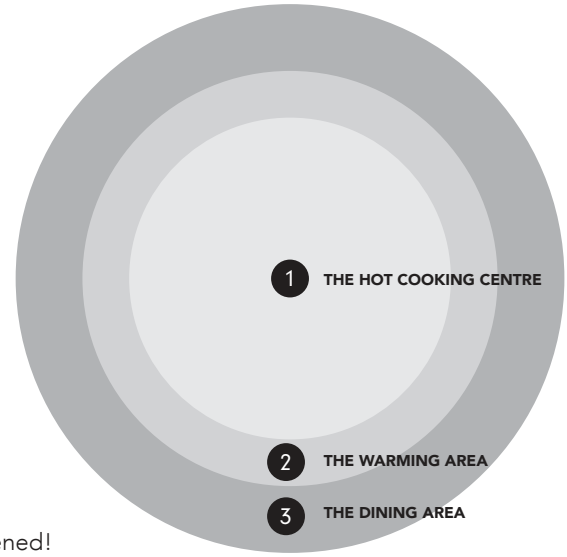
Sinks down slightly towards the heat source, thus forming a shallow concave pit up to ~450°F|230°C

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!

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-IN				
2-4	MO-61-IN	MO-60	PU-60		TS-90
3-6	MO-61-IN	MO-70	PU-70		TS-120
6-10	MO-80			PU-80	
10+	MO-111				

HIGH-QUALITY ACCESSORIES

For your UltraDine Teppanyaki BBQ Grills

Our accessories are crafted from high-quality materials and expertly manufactured in Italy, guaranteeing an exceptional cooking experience while enhancing the durability and long-lasting performance of your teppanyaki plate.



UltraDine Cleaning Kit



Teppanyaki BBQ Cloche | 31cm



Super Duty Spatula Set



Teppanyaki BBQ Cover (available in 2 sizes) | Marine grade stainless steel



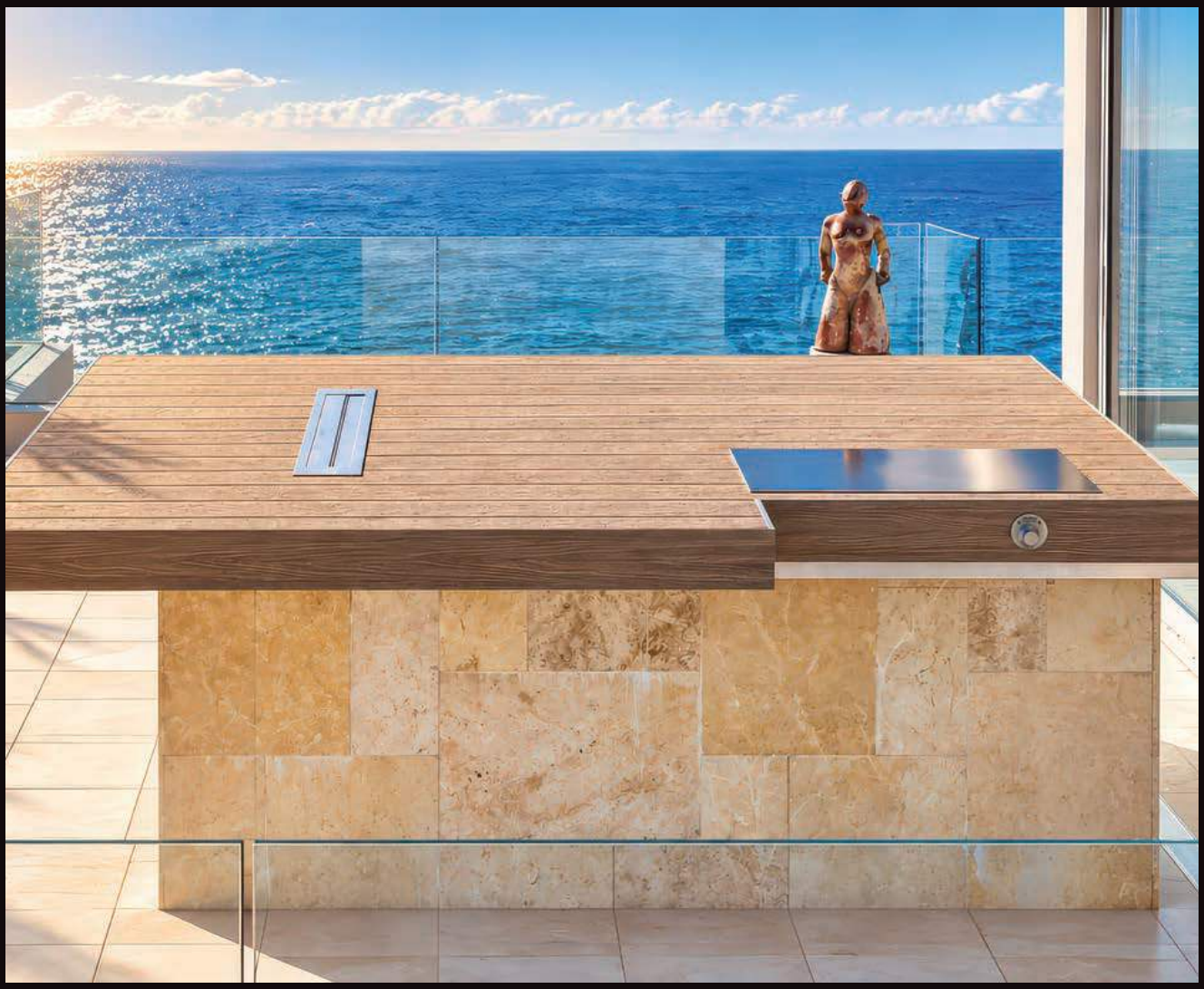
Premium Stainless Steel BBQ Tongs



Stainless Steel Chef's Tongs



Chef's Knife, Santoku Knife, Carving Knife | Premium stainless steel



COOK N DINE

ULTRADINE TEPPANYAKI BBQ GRILLS

Telephone: 1300 655 031
Address: 27 Tatura Avenue, Gosford, NSW 2250
Website: cookndine.com.au

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