

Cook-N-Dine

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

www.cookndine.com

unique

teppanyaki

stylish

versatile

interactive

fun

safe

flameless

social

functional

fast

sleek



Premium Stainless Steel Gourmet Cook-Tops and Cooking Tables For Indoors + Outdoors



CDS

SINCE 1887 - OVER 120 YEARS OF INNOVATION & PRECISION MANUFACTURING

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Cook-N-Dine

Distribution Network

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Phone 800.998.8966
www.bkesupply.com

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TSM Texas Sales & Marketing
4747 Langfield Rd. W | Houston, TX 77040
Phone 713.460.2400
www.tsm.com

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Appliance Gallery by WALCO
777 E. John Sims Pkwy. | Niceville, FL 32578
Phone 850.678.5321

CANADA

IAD Innovative Appliance Distributors
100-12851 Rowan Place
Richmond, BC V6V 2K5
Phone 604.278.6131

AUSTRALASIA

Cook-N-Dine Australasia Pty Ltd.
2/82 Spencer Road
Nerang, Queensland 4211
Phone (07) 5596-3644
www.cook-n-dine.com.au

MID-WEST

ICONIC Distribution
520 Santa Rosa Drive | Des Plaines, IL 60018
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10900 Midwest Industrial Blvd. | St. Louis, MO 63132
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Cook-N-Dine International
2137 NE 123rd Street | N. Miami, FL 33181
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www.cookndine.com

NETHERLANDS ANTILLES + ARUBA

Marion Trading, Inc.
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Willemstad, Curacao
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3057 NW 82nd Ave
Doral, FL 33122
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The Griddle taken to the Next Level.



TeppanYaki for the Home Indoors + Out



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As Featured By



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Grandfather
and father
Paul Schacht



Introduction & History

Not only are Cook-N-Dine products miracle workers when it comes to Haute Cuisine cooking, but they are also exquisite examples of modern European design and timeless elegance.

Cooking turns into entertaining fun and excitement with Cook-N-Dine. Whether it is the whole family gathering for a hefty breakfast or having friends over for a five-course gourmet meal, everything can be cooked, seared, stir-fried, grilled, steamed or sautéed right in the center of everyone's attention.

Before you know it they all want "a piece of the action" and take part in cooking and turning their food. In no time at all a delicious healthy meal is ready to be enjoyed right where they are, without ever leaving the table.

The unique patented Cook-N-Dine concept combines high-tech German engineering and a family tradition of almost 120 years of designing and precision manufacturing. Heavy gauge stainless steel is cold-pressed and hand-welded to provide long lasting top performance indoors as well as outdoors.

It all started back in the seventies, when mechanical engineer, industrial designer and passionate hobby cook Paul Schacht of Munich, Germany, came up with a sparkling idea that now everyone can capitalize on.

It was a challenge for him to transform the Cook-N-Dine idea into reality, but not a real problem. His grandfather, Paul Schacht, who founded the family business in 1887 in Stendal, Germany, manufactured fancy horse carriages and offered leather upholstery and paint services. When the automobile gradually was taking over, the company quickly adjusted to the demand of this new industry.

Today, Paul Schacht continues the family tradition in Munich, Southern Bavaria. In his early days he gained fame introducing several groundbreaking innovations to the automobile industry.

Quite a number of CDS designed products are part of today's standard equipment of Mercedes Benz and BMW automobiles.

The Cook-N-Dine products are the newest addition to the family business, which he controls and operates in the third generation.



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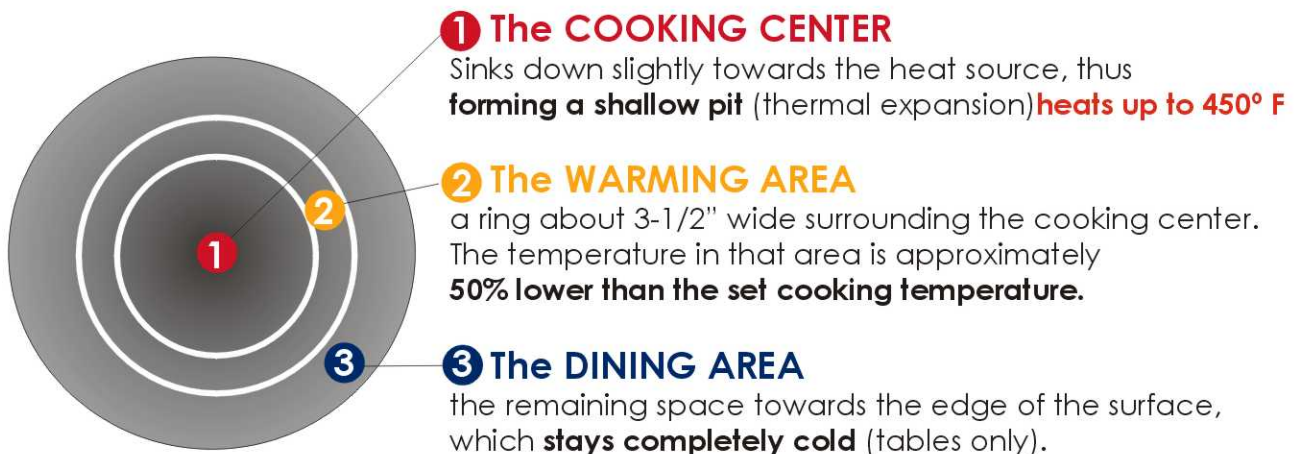
How it works

Not in operation, the surface is absolutely **flat and even**.



When on,
the center gently bows downwards
to keep all the fine food juices contained,
the ideal base for delicious sauces.

During operation, the one-piece surface divides into **three (3) different temperature sections**:



When off, the surface reverts to be perfectly flat and level again!

No more need to get up!

Cook-N-Dine uniquely combines cooking procedures which used to be executed separately, without pots or pans, utilizing just one central heat source.

Cleaning is quick and easy!

Add a little water on low temperature and wipe clean with a soft rag or paper towel. No chemicals necessary; it's just like cleaning stainless steel cookware. Shine with a few drops of vegetable oil.



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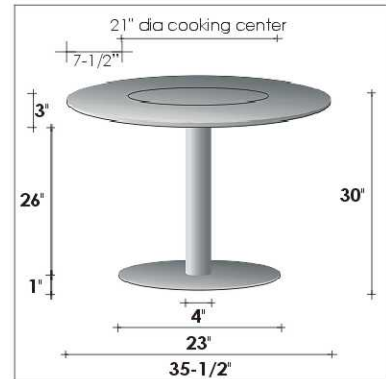
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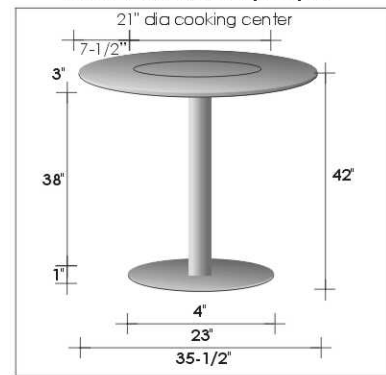
www.cookndine.com

Create Restaurant Atmosphere

In the convenience of your own home!



TS-35 seats 2 to 4 people



TS-35B Bar/Bistro table

PRODUCT DATA

Professional Food Grade German Stainless Steel,
type 304. Cold pressed & hand-welded.
Elegant but robust silk-brushed finish

Solid heavy construction | 8-10 gauge | 3-4 mm
3/16" - 1/8" thick (varies throughout the product)

TS-35 | **35-1/2" diameter** (90 cm diameter)
Cooking center 21" diameter (53 cm)
Also available in bar height **TS-35B** | **42" H** (107 cm).

Rating

115V | 1800 W | 15 AMP | 50/60 Hz | 1.8 kW
230V on request.



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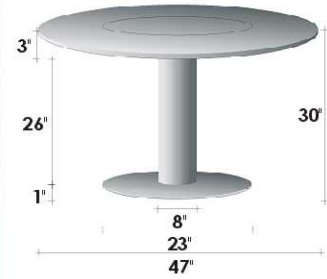
www.cookndine.com

Share more than a meal!

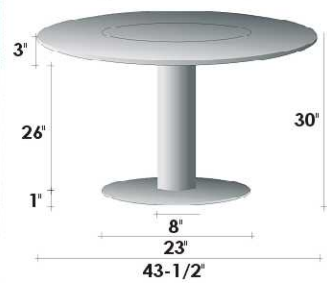
Spend Quality Time with People instead of Pots or Pans.



TS-47 21" dia cooking center



TS-43 21" dia cooking center



PRODUCT DATA

Professional Food Grade German Stainless Steel, type 304. Cold pressed & hand-welded. Elegant but robust silk-brushed finish

Solid heavy construction | 8-10 gauge | 3-4 mm 3/16" - 1/8" thick (varies throughout the product)

TS-43 | 43-1/2" diameter (110 cm)

TS-47 | 47 inch diameter (120 cm)

Cooking center is 21" diameter (53 cm)

Rating

115V | 1800 W | 15 AMP | 50/60 Hz | 1.8 kW
230V on request.

TS-56 | 56 inch diameter (143 cm) | 230V | 3000W

Cooking center is 24" diameter (61 cm)



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TECHNICAL SPECIFICATIONS

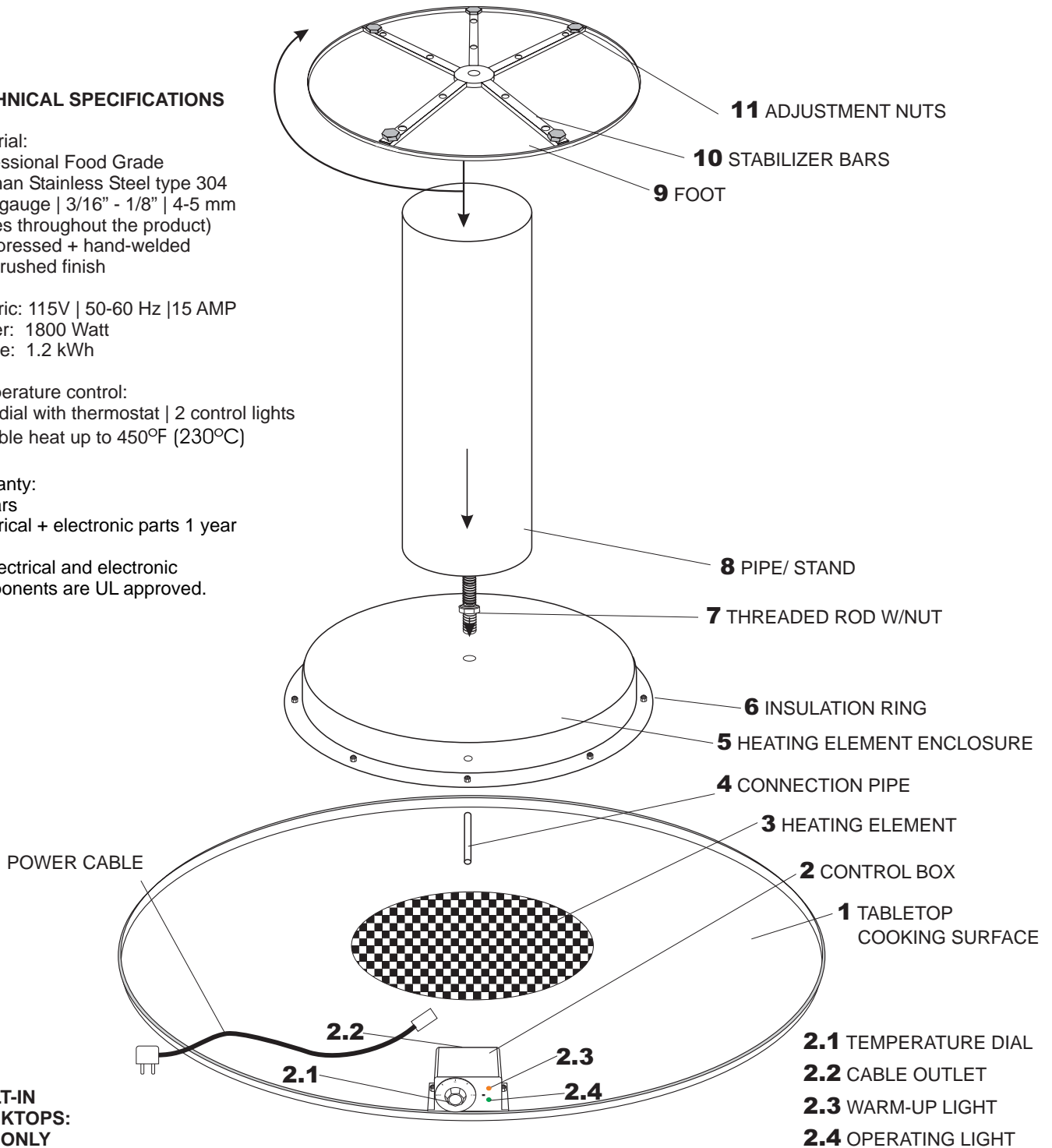
Material:
Professional Food Grade
German Stainless Steel type 304
8-10 gauge | 3/16" - 1/8" | 4-5 mm
(varies throughout the product)
cold pressed + hand-welded
silk-brushed finish

Electric: 115V | 50-60 Hz | 15 AMP
Power: 1800 Watt
Usage: 1.2 kWh

Temperature control:
1-10 dial with thermostat | 2 control lights
Variable heat up to 450°F (230°C)

Warranty:
5 years
Electrical + electronic parts 1 year

All electrical and electronic components are UL approved.



BUILT-IN COOKTOPS:
1 - 6 ONLY



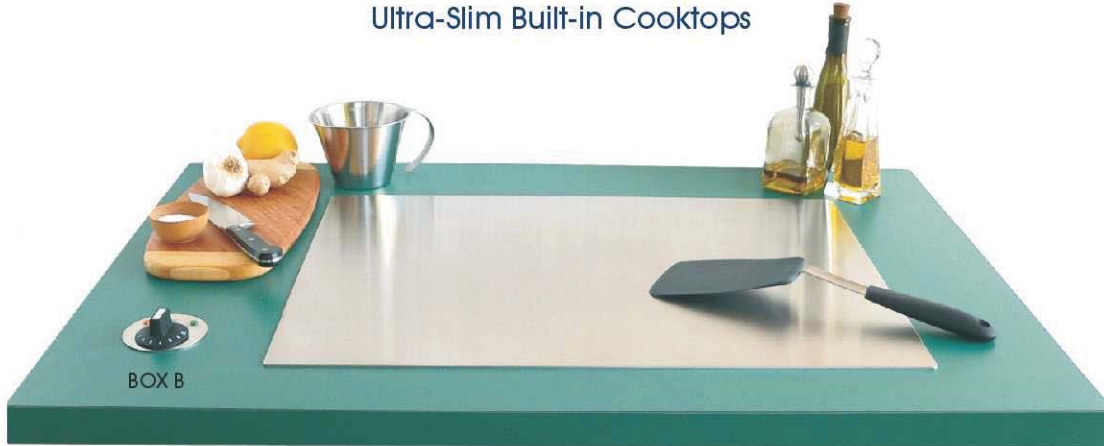
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Convert your Home into a Culinary Focal Point Ultra-Slim Built-in Cooktops



PRODUCT DATA

Professional Food Grade German Stainless Steel,
type 304. Cold pressed & hand-welded.
Elegant but robust silk-brushed finish
Solid heavy construction | 8-10 gauge
3/16" - 1/8" thick (3-4 mm) | Ultra-Slim: 1-9/16" H

Infinitely variable heat from 150°F (65°C) to 450°F (230°C)

Standard Sizes:

MO-51 | L 20-1/16" x W 14-15/16" x H 1-9/16"

MO-61 | L 24" x W 17-11/16" x H 1-9/16"

MO-80 | L 31-1/2" x W 23-5/8" Custom sizes on request.

Specify type of control: box B for concealed mounting,
box A for open under-counter/table mounting.

Rating

115V | 1800 W | 15 AMP | 50/60 Hz | 1.8 kW | 230V on request.



Cook-N-Dine built-in cooktops can be built into any surface, e.g. granite, marble, Corian™ or wood. The heating element is completely enclosed and insulated. Heat is only transmitted into the cooking surface, not the surrounding areas.

All cooktops have firmly attached bolts for a secure fit. Plugs into properly grounded house-hold outlet. No hardwiring necessary.



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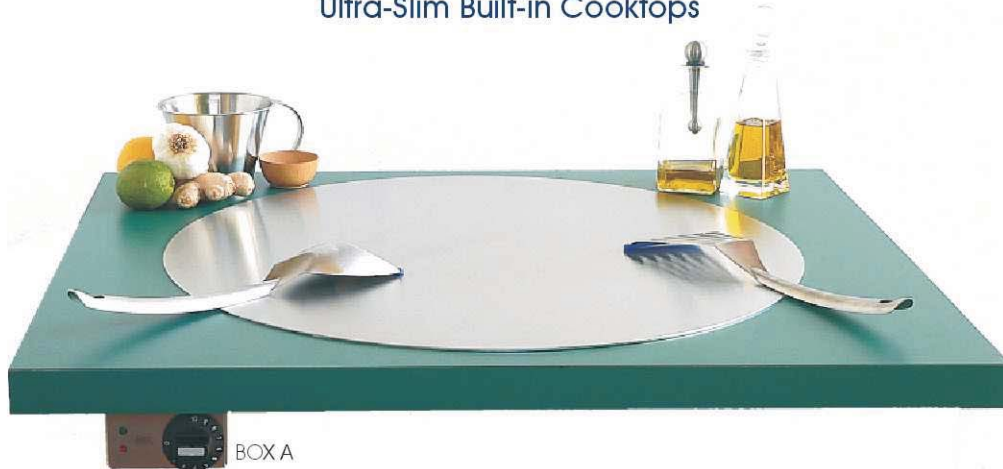
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www.cookndine.com

Cook like a Professional Chef, Indoors + Out

Ultra-Slim Built-in Cooktops



PRODUCT DATA

Professional Food Grade German Stainless Steel, type 304. Cold pressed & hand-welded. Elegant but robust silk-brushed finish. Solid heavy construction | 8-10 gauge. 3/16" - 1/8" thick (3-4 mm) | Ultra-Slim: 1-9/16" H

Infinitely variable heat from 150°F (65°C) to 450°F (230°C)

Standard Sizes:

MO-60 | L 20-1/16" x W 14-15/16" x H 1-9/16"

MO-70 | L 24" x W 17-11/16" x H 1-9/16"

Custom sizes on request.

Specify type of control: box B for concealed mounting, box A for open under-counter/table mounting.

Rating

115V | 1800 W | 15 AMP | 50/60 Hz | 1.8 kW | 230V on request.



Cook-N-Dine built-in cooktops can be built into any surface, e.g. granite, marble, Corian™ or wood. The heating element is completely enclosed and insulated. Heat is only transmitted into the cooking surface, not the surrounding areas.

All cooktops have firmly attached bolts for a secure fit. Plugs into regular house-hold outlet. No hardwiring necessary.



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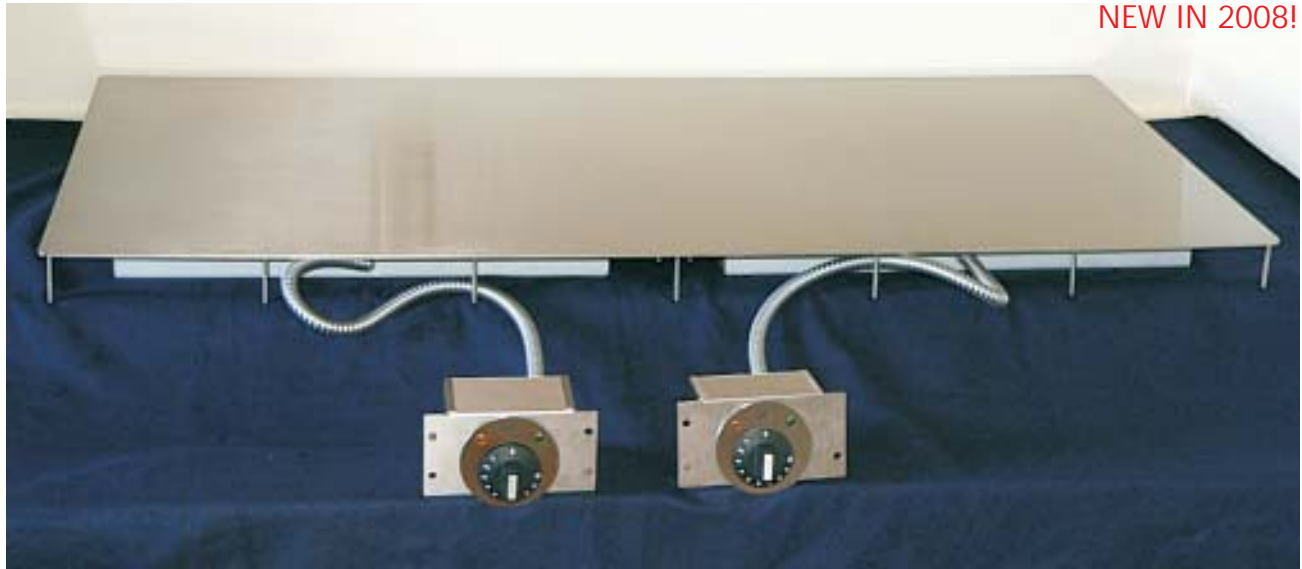
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www.cookindine.com

Ultra-Slim Dual-Burner Cooktop with 2 separately controllable heating elements

NEW IN 2008!



Cook-N-Dine cook-tops can be built into any surface e.g., granite, marble, Corian™, tile or wood.

The heating elements are completely enclosed and insulated. Easy to control, even heat from 120°F (65°C) up to 450°F (230°C) is safely transmitted into each separately controllable cooking center.

Size: L 44" x W 24" x 1-9/16" H Cooktop-Model #MO-111 (111.8 cm x 60.9 cm x 4 cm)

Material: Heavy gauge, food grade German stainless steel, 8-10 gauge | 3/16"-1/8" thick (3-5 mm)
Type 304, cold pressed and hand-welded; elegant but robust silk-brushed finish.

Rating: 115V | 1800 Watt | 15 AMP | 50-60 Hz. | 1.8 kW for each heating element. 230V on request.



BOX B for concealed mounting
e.g. inside cabinet space



BOX A visible mounting
e.g., under counter, table

Standard Cook Top Sizes with One Heating Element:

Model MO-51 20-1/16" x 14-15/16" x 1-9/16" H (51 x 38 x 4 cm)

Model MO-61 24" x 17-11/16" x 1-9/16" H (61 x 45 x 4 cm)

Model MO-80 31-1/2" x 23-5/8" x 1-9/16" H (80 x 60 x 4 cm)

Custom sizes available on request.



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www.cookndine.com

Cool Stainless Steel

Combined with the Natural Warmth of Wood - Application Examples



PRODUCT DATA COOKTOPS

Professional Food Grade German Stainless Steel, type 304 (V2A0). Cold pressed & hand-welded. Elegant but robust silk-brushed finish

Solid heavy construction | 8-10 gauge
3/16" - 1/8" thick (3-4 mm)

Standard Sizes:

MO-51 | L 20-1/16" x W 14-15/16" x H 1-9/16"

MO-61 | L 24" x W 17-11/16" x H 1-9/16"

MO-80 | L 31-1/2" x W 23-5/8" x H 1-9/16"

MO-60 | 23-1/2" diameter

MO-70 | 27-9/16" diameter

Custom sizes on request.

Rating

115V | 1800 W | 15 AMP | 50/60 Hz | 1.8 kW
230V on request.

Cook-N-Dine built-in cooktops can be built into any surface, e.g. granite, marble, Corian™ or wood. The heating element is completely enclosed and insulated.

Heat is only transmitted into the cooking surface, not the surrounding areas.

Easy to control, even heat from 120° F (65° C) to 450° F (230° C) with a switch of the 1-10 dial.

All cooktops have firmly attached bolts for a secure fit. Plugs into regular house-hold outlet. No hardwiring necessary.



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www.cookindine.com

No Open Flame!

Safe + Legal for Yachts and most Condo Balconies



PRODUCT DATA

Professional Food Grade German Stainless Steel, type 304. Cold pressed & hand-welded.
Elegant but robust silk-brushed finish
Solid heavy construction | 8-10 gauge | 3-4 mm
3/16" - 1/8" thick (varies throughout the product)
TS-35 | 35-1/2" diameter (90 cm)
Also available in 42 inch (107 cm) bar height TS-35B

NEW 2008!

Fiberglass table with built-in Cook-N-Dine cooktop size 20" x 15" (51 cm x 38 cm)
TM-51 | 35-1/2" x 29-1/2" (90 x 75 cm) overall dims
Pedestal not included. Receptacle -Ø 3" (75 mm)

Rating

115V | 1800 W | 15 AMP | 50/60 Hz | 1.8 kW.
Also available in 230V. Ships June 2008.



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Product Features

- ✚ **No Fuel. No Charcoal. No Gas.**
Safe electric energy. 115V | 1800 Watt, | 15 AMP
- ✚ **State-of-the-art heating elements**
provide rapid even heat distribution.
- ✚ **Convenient temperature control**
Easy to use 1-10 dial. A no-brainer.
- ✚ **Heat up to 450° degrees F (230° C)**
Plenty to sear juicy steaks or grill fish. Yet gentle enough to keep food warm without drying out.
- ✚ **Flameless and Safe**
Legal for most condos, patios and even yachts.
- ✚ **Innovative sleek design**
The clean lines of contemporary European design fit in with any style.
- ✚ **Skilled craftsmanship**
Cold-pressed and hand-welded from 8-10 gauge (3/16" -1/8" thick), food-grade, type 304 (V2A) German stainless steel.
- ✚ **Elegant but robust silk-brushed finish**
resists wear and tear. Premium quality stainless steel allows buffing if necessary.
- ✚ **Cooktops can be built into any surface**
The heating element is completely insulated. Heat is only transmitted into the cooking center, not into the surrounding areas.
- ✚ **Ultra-Slim: only 1-9/16" install height**
Fits neatly above most under-counter appliances.
- ✚ **Easy to install. No hardwiring necessary!**
One cutout and simple drilling for the fastening bolts. Then plug and play.
- ✚ **5 years warranty** on all CE certified original CDS units. 1 year on all VDE/CE/UL approved electrical and electronic components.
- ✚ **Cable included**
All units come with a 6 ft. connector cable and the comprehensive Owner's Manual + Cooking Guide with many start-up recipes.
- ✚ **Worldwide Patented Technology**
Made in Munich/Germany by CDS

Benefits

- "It's like having an extra kitchen anywhere you like! Even on a yacht! All you need is a power outlet. A Cook-N-Dine is the perfect ice breaker for entertaining and dinner parties!"
- ✚ **Fun, interactive cooking and dining**
Socialize with family and friends, cook or host included.
 - ✚ **Indoor and Outdoor use**
All electronic elements are completely sealed and insulated. Premium German Stainless Steel withstands the elements all year round
 - ✚ **Only 2-3 minutes warm-up time**
with a turn of the knob. No messy prep-work, carrying heavy stuff, or nasty smells.
 - ✚ **No heat loss**
Food is efficiently cooked in direct contact with the actual heat source.
 - ✚ **Quickly cook anything you like**
similar to Japanese "teppanyaki"-style cooking. Even paper-thin gourmet crepes, breakfast or hearty steaks. The culinary horizon is wide open.
 - ✚ **Freshly cooked food**
results in better nutrition and promotes overall health, while even enjoying the preparation and cooking it.
 - ✚ **Energy-Saving - no pots or pans to scrub**
Clean-up is a breeze. It only needs a little water while still warm, a spatula and paper towels.
 - ✚ **No chemicals necessary**
The cooking surface can be polished with plain, food-safe mineral oil instead of toxic cleaners.
 - ✚ **Multi-Functional**
Cooktops double as additional work space or prep area when not used for cooking.
 - ✚ **Low Maintenance**
Simply wipe clean regularly, and before each use.
 - ✚ **Universal Design**
No pots or pans to lift from the stove or to carry from and to the kitchen.
 - ✚ **Sustainable Resource Stainless Steel**
Stainless steel is part of a closed-loop system. In the average 60% of the material consists of recycled content according to the European Stainless Steel Development Association, Euro Inox.



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Gourmet Carts

Clean Design + Function: Mobile Workstations with a Twist



MMB-1



Exclusive for Cook-N-Dine. Solid Hornbeam + Stainless Steel. By JOKO Italy.



Solid + Multiplex European Beech + Stainless Steel. By ANNEX Germany.

PRODUCT DATA COOKTOPS

Professional Food Grade German Stainless Steel, type 304 (V2A). Cold pressed & hand-welded. Elegant but robust silk-brushed finish. Solid heavy construction | 8-10 gauge 3/16" - 1/8" thick (3-4 mm). Easy to control, even heat from 150° F(65° C) to 450° F (230° C).

PRODUCT DATA GOURMET CART

Cooktopmodel MO-61 | L 24" x W 17-11/16"
Dimensions length x width: 34" x 21-1/8" (86 x 62 cm), open length 50" (127 cm); work height 37-1/2" (95.5 cm)
Northern Hard Maple + Stainless Steel
- 2 drop leaves, 2 solid shelves (upper slatted)
- 4 commercial grade casters, front 2 locking.
Made to order. Custom sizes on request.

Rating 115V | 1800 W | 15 AMP | 50/60 Hz | 1.8 kW.

PRODUCT DATA IMPORTED CARTS

CND auxilium cart 691702

L 27-1/2" x W 19-5/8" x H 35" (70 x 50 x 90 cm H)
cooktop size 27-1/2" x 19-5/8" (70 x 50 cm)

Made to order in Italy by



See separate sheet for full line of JOKO carts.

ANNEX workstation professional

L 47" x 23-5/8" x H 36-5/8" (120 x 60 x 93 cm H)
cooktop size 20-1/2" x 20-1/2" (52 x 52 cm)
Made to order.

ANNEX Beverly Hills cart round

27-1/2" dia x H 37-3/8" (70 dia x 95 cm H)
cooktop size 23-1/2" (60 cm)
Made to order.



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CND Teppanyaki Grill Cart "Bellini"

The WHOLE top IS the actual cooktop!



Cart is manufactured
in Italy by



PRODUCT DATA

JK-70 "Bellini" 27-1/2" L x 19-5/8" W x 35" H
(70 cm x 50 cm x 90 cm H). Includes pull-out workboard.

JK-100 "Grappa" 39-3/8" L x 22-7/16" W x 35" H
(100 cm x 57 cm x 90 cm H)

115V/1800 W, 15 AMP, 50-60 Hz; usage 1.8 kW/hr.

MATERIALS

cooktop:

Food grade German stainless steel, type 304
8-10 gauge (4-5 mm; 3/16" to 1/8" thick).

Wood: Solid European Hornbeam

Structure, drawer units, two towel/utensil bars, shelf:
stainless steel, brushed finish.

4 commercial grade casters, 2 locking. Ships assembled.



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Re-Invent Breakfast

and see how easy and how much fun it is!



Crispy bacon and sizzling sausages for breakfast, along with eggs, fried to perfection? Absolutely.

You'll be surprised how fast everybody will take part in cooking and turning their food.



Heat up to 450° degrees F (230° C) for perfect cooking results! Safe & easy to operate everywhere you like.

Lunch? Sure. Gather the whole family to have a tasty mushroom & cheese omelette, garnished with fresh green onions...hm, good!

The Cook-N-Dine Owner's Manual contains many start-up recipes with fresh and healthy cooking ideas. Premium stainless steel makes cleaning a breeze. Just warm, add a little water and wipe off all remains.



Forget about lonely times in the kitchen. Spend quality time with people instead of pots & pans!
Entertain and enjoy company while cooking & dining!

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www.cookndine.com

The Ultra-Versatile Portable Cooktop

For Flexible Use on Any Table or Flat Surface, Indoors + Outdoors



PRODUCT DATA

Professional Food Grade German Stainless Steel,
type 304. Cold pressed & hand-welded.
Elegant but robust silk-brushed finish

Solid heavy construction | 8-10 gauge
3/16" - 1/8" thick (3-4 mm)

Standard Size:

PU-23

23-1/2" diameter (60 cm) x 3" H | 18 lbs. (12 kg)

Rating

115V | 1800W | 15 AMP | 50/60 Hz | 1.8 kW
Larger custom sizes possible, e.g. 35-1/2"
Perfect for catering. 3000W | 230V only.



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cooktop model MO-70



cooktop model MO-60



cooktop model MO-60 bullnose



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