

Owner's Manual

Warranty

tepanline.

DINING TABLES

BISTRO TABLES

BUILT-IN COOK TOPS

PORTABLE COOK TOPS

MARINE VERSIONS

WWW.TEPANDINE.COM

The Patented Original by  Since 1887

Manufactured and Patented by CDS, Germany
Over 120 Years of Innovation & Precision Manufacturing



Made in Germany

This Tepandine product is made from the highest, professional food-grade German stainless steel type 304. The stainless steel has been cold pressed and hand-welded with a silk brushed finish.

Tepandine is designed, patented and manufactured by CDS, Creative Design Schacht in Munich, Germany.

CDS originally started as a manufacturer, supplying bodywork parts for the top brands in the automobile industry.

Founded in Stendhal, Germany in 1887, the company has always been family owned and has over 100 years of experience in design and precision engineering.

Our completely unique product range was developed by Paul Schacht, a mechanical engineer and industrial designer by profession, a passionate gourmet cook and the third generation of the founding family.

Owner's Manual

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Contents:

• Welcome to Tepandine	2
• Assembly Instructions	4
• How It Works	6
• Important Safeguards	7
• Before You Start	8
• Operating Instructions	9
• Cleaning Your Tepandine	10
• Cooking Tools	11
• Cooking Tips	12
• Cooking Basics	14
• Q & A	15
• About Tepandine Products	19
• Warranty Terms and Conditions	20
• Important	21

Welcome to Tepandine

Congratulations on your new Tepandine purchase. Tepandine products are an investment for life and allow you, your family and friends to experience a completely new, and enjoyable cooking and dining experience. Tepandine brings everyone together around the table in a totally unique, interactive, and fun way.

The unique patented Tepandine concept combines high-tech German engineering and a tradition of over 100 years of innovation and precision manufacturing. Heavy professional food-grade German stainless steel, is cold pressed and hand-welded to provide rapid and even heat to the cook top. Tepandine performs equally well inside and outside on your balcony or terrace, or even on your yacht. To operate your Tepandine, all you need is a power outlet.

The Tepandine cooking center gently bows down when in use, preventing the run off of cooking juices. During cooking, the drippings stay where they are, ready to be stirred up into a delicious sauce. When turned off, the one-piece surface reverts to a perfectly flat surface again and does double-duty as additional work space or preparation area.

Cooking turns into entertaining fun and excitement with Tepandine. Whether it is the whole family gathering for a healthy, hot breakfast or friends gathering for a five course gourmet meal, everything can be cooked, seared, braised, grilled, fried or sautéed right at the center of everyone's attention. Before you know it, everyone will want a piece of the action and begin to take part in preparing the food! In no time at all a delicious healthy meal can be enjoyed by everyone. Tepandine delights every chef's heart.

Before you start your Tepandine experience, please read this Owner's Manual and carefully follow the Operating Instructions included here. Please note the important safeguards whilst operating this heating device.

Thank you for purchasing this Tepandine product and we invite you to reinvent your daily meal with a whole new cooking and dining experience.

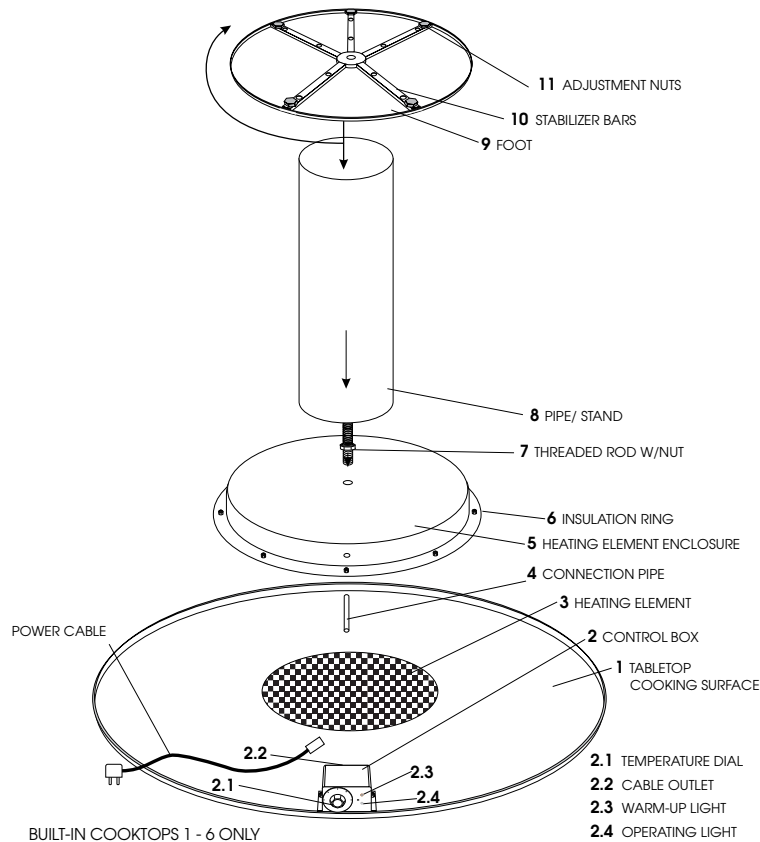
Tepandine Tables – Assembly Instructions

Electrical Specifications. Depending on market:

- All models (excluding the TS-150) electric specifications:
230V • 8 AMP • 1800 Watts • 50-60 Hz • 7000 BTU • 1.8 KW/hr
- TS-150 electric specifications:
230V • 14 AMP • 3000 Watts • 50-60 Hz • 7000 BTU • 3 KW/hr

Or

- All models (excluding the TS-150) electric specifications:
115V • 15 AMP • 1800 Watts • 50-60 Hz • 7000 BTU • 1.8 KW/hr

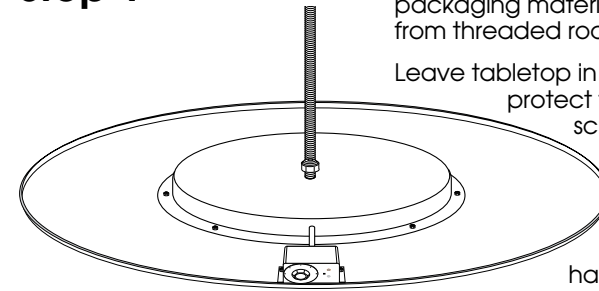


Step 1

Turn the box upside down and remove inner packaging material. Remove packaging from threaded rod.

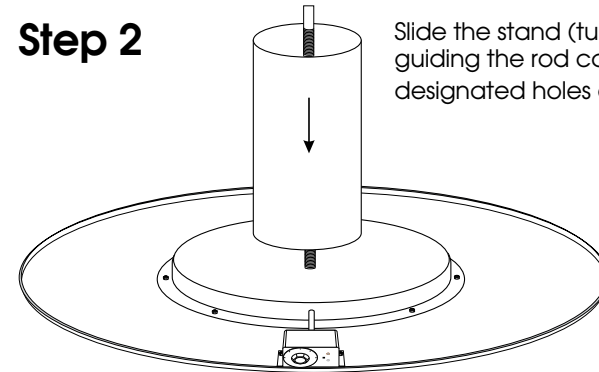
Leave tabletop in the lid of the box to protect the surface from scratching during assembly.

Insert the threaded rod (nut down) into the designated hole. Turn the rod clockwise until hand-tight.



Step 2

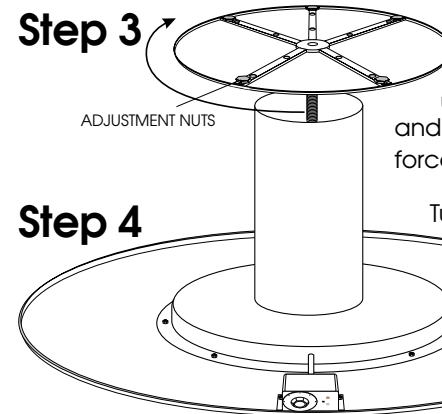
Slide the stand (tube) over the threaded rod, guiding the rod carefully through the designated holes at each end of the stand.



Step 3

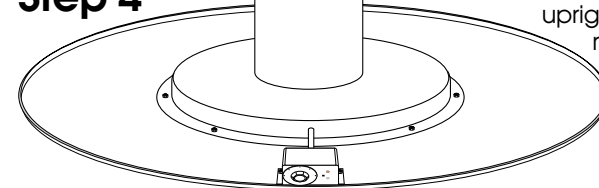
Turn the pedestal upside down, position the designated hole on top of the threaded rod. Turn pedestal clockwise until it is firmly connected with the stand and the top of the table. Do not use major force!

ADJUSTMENT NUTS



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.





How It Works

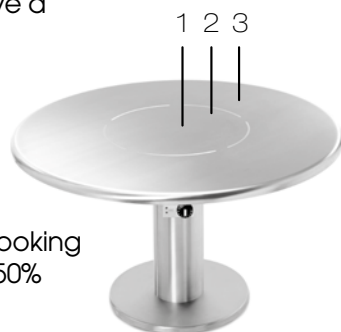
When you turn your Tepandine product on using the control knobs, the center of the cooking surface will heat up and within a few seconds, the cooking center will sink down slightly, forming a shallow cooking well, attributed to the thermal expansion of the steel towards the heat source.

All Tepandine products divide into two different temperature sections, either round or rectangular, though the tables have a third dining area:

These cooking sections are:

- 1 The Cooking Center (all units)**, which can reach a maximum temperature of up to 210°C (430°F).
- 2 The Warming Area (all units)**, surrounds the cooking center where the temperature is approximately 50% lower than the set cooking temperature.
- 3 The Dining Area (*Table units only)**, is the remaining space around the warming area which stays completely cold.

Tepandine's three temperature sections allow for a combination of dishes to be prepared, unlike other standard kitchen or cooking appliances. A dish should be prepared in the cooking center. When the first dish is cooked, simply push the food to the outer warming area until the rest of the meal is done. Tepandine conveniently eliminates the need for multiple trips back and forth from the kitchen and the use of several serving plates. No more carrying plates to and from the table.



Important Safeguards

We strongly recommend that you carefully read and adhere to these Important Safeguards whilst operating any Tepandine cooking product.

- This appliance is not intended for unsupervised use by young children or infirm persons. However, we encourage Tepandine products to be enjoyed by all if sensibly used.
- Always attach the power cord to the appliance first and then plug the power cord into the wall outlet. To disconnect the unit, turn the temperature control knob to "off" and remove the plug from wall outlet.
- Do not use this appliance for other than the intended use.
- Do not operate this product when the heating element is covered.
- Use only small amounts of liquids at a time when cooking.
- Keep the use of any oils or fats to a minimum to prevent splattering and subsequent burning.
- Use non-abrasive materials for cleaning.
- Do not directly touch the hot surface. When moving the product only handle cool areas or knobs provided for temperature control.
- Use extreme caution when moving any appliance containing hot oil or other hot liquids.
- Do not immerse the cord, plugs, or heating unit of this product or the cook top itself in water or any other liquid.
- Unplug the cord from the wall outlet when not in use and before cleaning. Allow to cool completely before disassembling any parts.
- Do not operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest Tepandine retailer for examination, repair, or adjustment.
- Be careful when using accessory attachments not recommended by the appliance manufacturer as unforeseen injuries may occur.
- Prevent power cords coming into direct contact with hot surfaces or sharp edges, as damage may occur.
- Do not place this product on or near a hot gas or electronic burner, or in a heated oven.

Please Keep These Instructions

Before You Start

Before you start using your new Tepandine product please check the product for transportation damage. If any damage is detected please do not operate and contact the Tepandine retailer at the point of purchase.

To get started with your Tepandine please read the following:

1. Never turn on a Tepandine Built-In cook top unit prior to installation
2. Assemble or install your Tepandine according to instructions.
3. For Tepandine Dining and Bistro Tables: Place the product on a flat surface and make sure it is level. Tables can be leveled using the adjustment nuts underneath the pedestal.
4. Clean the cooking surface with soapy warm water and a soft cloth.
5. Wash off all detergent remains with warm water and dry with cloth or paper towel and shine using a few drops of plain vegetable oil and a paper towel.

Important

To warm up the cooking top, always set the temperature knob to position 5 within the 1-10 dial range. Wait until the orange light is off. Now set your cooking temperature.

Immediately turning the dial to a very high temperature when warming-up can damage the heating element over time. Please take care to avoid misuse of this product and to preserve its lifespan.

Warning

Any of the following actions will cause the warranty to expire:

- Using a different power supply (voltage) other than specified on the product label (which is located at the side of the control box).
- Disregarding the warm-up phase.
- Tampering with the enclosed heating element or the control box.
- Attempting to repair the product outside of a Tepandine appointed service center in case of malfunction.
- Using a dish washer for cleaning, or submerging it in liquid.
- Standing on the cook top or dropping heavy items on the top.
- Operating Tepandine for other than the intended purpose.

Operating Instructions

Step 1: Remove everything from the cooking center. Wipe the surface with a clean cloth each time before use. Attach the electrical cord to the receptacle on the control box. Plug the other end into a power outlet with the correct voltage (see control box label).

Step 2: Set the dial to position 5 to pre-heat (never higher!); the green and orange lights will then come on.

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

Step 4: Set control to desired cooking temperature

NOTE: When operating your Tepandine for the very first time you might hear slight expansion noises during the initial warm-up phase. This is normal during the first usage.

Temperature Settings and Dial Position:

1	65°C / 150°F	keep warm
2	80°C / 175°F	clean
3	95°C / 200°F	pre-heat, clean
4	110°C / 230°F	remove residues
5	130°C / 260°F	sauté, sauces
6	145°C / 290°F	cook
7	160°C / 320°F	roast
8	180°C / 350°F	fry
9	195°C / 380°F	grill
10	230°C / 450°F	sear

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

Step 6: When finished, set the temperature dial to a position between 2 and 3 for cleaning purposes (see page 12 for details).

Step 7: Switch off and always detach the power cable.

Important

Do not cover the Tepandine for at least 1 hour after usage so the unit can cool down completely.

Cleaning Your Tepandine

Set the temperature to position 2 or 3 and pour a small amount of water around the warming area. Sizzling water indicates the correct temperature.

Turn off the Tepandine so you won't burn your fingers whilst wiping it clean.

For Standard cleaning:

- Use paper towels or a soft kitchen cloth (Scotchbrite Household Cloth) in a sweeping motion to pick up any residue and wipe clean working towards the grain of the steel.
- Rinse cloth and repeat until all residues are removed.
- Wipe dry and polish with a dry cloth.

For more stubborn residues:

- Add a little more water while the surface is still warm and loosen residues with a non scratching spatula (wood or Teflon) or, if necessary with a non-scratch sponge pad (Scotchbrite heavy duty silver pad) again working towards the grain of the brushed steel cook top.
- Finally add a little "Baking Soda" and using a non-scratch sponge pad rub gently in long strokes working towards the grain of the steel cook top.
- Wipe clean with water and soft cloth and polish with a soft cloth.
- To remove whitish "blind spots" or bluish heat discolourations, cut a lemon in half, squeeze lightly and polish the cold surface with the cut side of the lemon. Clean with a little water and shine with a dry cloth and a few drops of olive oil to remove any fingerprints.

Important

For stubborn residues that are still not shifting, please contact the retailer at the point of purchase for a recommended cleaning product.

Do not use steel wool or any abrasive scrubbing agent. Only food-safe cleaners should be used on the cooking surface. Do not use chlorine bleach or cleaners containing chlorine bleach.

Never immerse the portable Tepandine unit in water as this is highly dangerous.

Always work with the grain of the steel and treat the whole surface to achieve an overall and even result. Going against the grain when cleaning is less effective at removing the residue, and can cause wear and tear over time.

Cooking Tools

We have tested most cooking tools on the market and have found that the following items work best with Tepandine products. Therefore we recommend that you use:

- Tongs
- Wooden spatulas
- Flexible plastic spatulas
- Plastic or nylon offset pallet knives (narrow spatulas)
- Non-scratch plastic scoop spoons – the same used for wok cooking
- Flat whisk, nylon or silicone coated, to blend your sauces together
- Please ensure all plastic or nylon cooking tools are heat resistant.

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 bottomed scoop.

WARNING: When not in use do not leave Teflon (or similar) spatulas in contact with cooking area as they can melt from extreme heat.

Cooking Tips

- Tepandine products in their various sizes and shapes can be used indoors or outdoors – the choice is yours. All you need is a power outlet.
- Tepandine is safe and easy to handle. Generally speaking, it performs like any premium quality stainless steel griddle or pan.
- Prepare all the ingredients you need and have them close by to your Tepandine unit and ready to use as you prepare to start cooking.
- Have all your cooking utensils ready. We recommend the use of non-scratch heat-resistant tools like wooden, nylon or silicon spatulas, tongs with covered tips or non-scratch flat whisks. We encourage you to have a few more utensils on hand for everyone to partake in cooking the meal together.
- Always warm up the unit starting at dial position between 3-5 and wait until the orange light is off before switching to the desired cooking temperature.
- Different foods require different cooking temperatures. Adjust the temperature by setting the control dial and wait until the set temperature has been reached. You will know this is ready when the orange light goes off.
- After the cooking temperature has been reached, wipe the cooking area with a very small amount of your preferred cooking oil for low-fat, healthy meals. An oil pump sprayer also works very well.
- Always start with cooking the ingredients which need the most cooking time. When that is almost finished, simply move the food into the warming area, be it just to keep hot or to finish the cooking process. Then proceed with the next ingredient of your meal.
- Note that when food is placed onto the cooking center the orange light comes on again due to a brief temperature loss caused by the different temperatures of cold food and the hot cooking center which requires the cooking center to heat up once more.

- In the first few minutes of cooking your food might stick to the cooking surface. This is normal. Like with any other non-coated surfaces or frying pans, the food will loosen due to the release of its own juices.
- We recommend that you have a small pitcher of water or vegetable stock handy to moisten ingredients that contain little moisture (e.g. certain vegetables). When preparing pasta and rice, continuously add small amounts of liquid, a little at a time and stir frequently until it has been absorbed to achieve the desired consistency (the process is very similar to preparing risotto).
- Cooking stir fry is quick, healthy and easy to prepare. While traditional vegetable blends also contain larger chunks, creating a stir fry does not necessarily mean using oriental spices. Create your very own version from fresh ingredients, cut everything to about the same size and use your own favorite spices.
- To flambé, use only a very small amount of alcohol and execute great caution. After adding the alcohol liquid, switch the Tepandine off before igniting the alcohol.
- It is usually not necessary to clean the cooking center 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, lower the temperature to 4-5 and simply deglaze with your preferred liquid.
- When everything is ready, simply serve or let everybody help themselves and enjoy. No need to leave the table before the entire meal is eaten.

Now that you have made yourself familiar with your Tepandine, the time has come to experience a new and unique way of cooking and dining.

Cooking Basics

Generally speaking, you always have two options when beginning to cook on a Tepandine. Before adding your food to the hot plate you can marinate your food (making sure the marinade contains a little oil), or apply small amounts of cooking oil to the stainless steel cooking center.

You can cook anything on a Tepandine – just like you would in a pan, wok, skillet or pot. Here we've given you a few meal options below.

Meat: Choose tender pieces like steaks, chops, slices of lamb shanks, beef, or pork tenderloin.

Slower cooking meats i.e. shank, flank or skirt should be pre-cut into desired portions or thin slices.

To sear: set temperature to 9

To cook: set temperature to 6-7

Poultry: Cut all whole poultry into smaller portion size pieces. Brown quickly, then cook slow (on dial position 5 or 6) so the outside doesn't burn before the inside is thoroughly cooked. This keeps the moisture in and they turn out nice and juicy.

Fish: Medium and small fish can be cooked whole. Clean, season and drizzle with a little olive oil. For example, cleaned squid tubes should be cut into diamond shape pieces or rings. Marinate e.g. with herbs, garlic and olive oil. Brown quickly on dial position 6 or 7, turn and lower the temperature to 5 and finish.

Vegetables: Almost any vegetables are suitable for cooking on your Tepandine, including green string beans, zucchini, squash, asparagus, small broccoli and mushrooms.

Bell peppers, fennel, sweet onions, zucchini, large mushrooms, leeks and carrots should be cut into narrow strips or slices. If vegetables seem to become too dry while cooking, simply add a little water to moisten.

To sautee or steam: set temperature to 4-5

To roast or stir fry: set temperature to 7-8

Q & A

The following are questions often asked by new Tepandine users:

1. How long does it take to warm up?

To reach the basic warm up temperature (dial setting 3) it needs approximately 1- 2 minutes to warm up to reach the desired cooking temperature.

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

It takes approximately 2.5 minutes to reach the desired cooking temperature. The length of time depends on the set cooking temperature; the higher the temperature the longer the time needed.

3. How do I clean my Tepandine?

All residues can be easily removed by pouring a little water around the surface while still warm. Use a non-scratch spatula (we think wood works best) to carefully loosen the residues; at this stage you can also use a squeeze of lemon to loosen the cooking remains. Polish your Tepandine using a soft polishing or dusting cloth to bring out the shine.

4. What happens if I burn the cooking surface?

To eliminate any food traces use a non-scratch cleaning sponge on the cold surface. Work complete surface, going with the grain of the metal, and never in circles. Only apply very little pressure.

5. 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 almost always comes loose by itself.

6. Which cooking tools are best to use?

We have tested most cooking tools on the market and have found that the following items work best with Tepandine products.

- Tongs
- Wooden spatulas
- Flexible plastic spatulas
- Plastic or nylon offset pallet knives (narrow spatulas)
- Non-scratch plastic scoop spoons – the same used for wok cooking
- Flat whisk, nylon or silicone coated, to blend your sauces together
- Please ensure all plastic or nylon cooking tools are heat resistant.

7. 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.

8. 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 minutes on each side then lower the temperature to 7 and cook 3-5 minutes on each side or as preferred. Let steaks rest for 4-5 minutes.

9. How does the cooking center dip?

That's a secret and that's why Tepandine is patented. Part of the secret is that different pressures are applied to the metal while manufacturing the cook top. This causes the steel to behave differently in different areas of the one-piece stainless steel surface.

10. How do I remove scratches from the surface?

Over a significant length of time the cooking surface will become "worn" and get tiny scratches from regular use. Should it get too much for your liking, you can have the surface "buffed up" by a professional.

11. What if it starts raining while using Tepandine outside?

Switch your Tepandine unit off, unplug it and move it to a dry place. For security reasons you should not operate Tepandine in rainy conditions.

12. Will the stainless steel rust?

Tepandine products use professional food-grade German stainless steel and are very resistant to the elements. To prevent a reaction of the metal, maintain it well and clean regularly to remove all particles which can harm stainless steel over time. Never use steel pads, wire brushes or scrapers which will destroy the invisible shield against corrosion. Never use chlorine bleach or cleaners containing bleach or other acids as this will break down the stainless steel feature.

13. 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). Use the same test to make sure your cook top is level.

14. How can I make the electric cable "invisible"?

You can order Tepandine tables with two notches, one in the upper and one in the lower part of the stand, so you can guide the cable through the inside of the stainless steel tube down to the foot.

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.

15. Can I install Tepandine on my yacht?

We recommend you consider using the Tepandine Marinyaki range which have been specially designed for marine use. Your hook-up device or generator needs to produce 1800 Watts and a minimum of 230 V, 8 AMP or 115 V, 15 AMP.

It is possible to install a standard table unit onto a boat. Connect the wiring to a power source from underneath the base, which can be bolted to your deck. Or insert the stand into a receptacle hole in your deck.

16. Is Tepandine available in other voltages? (230 V, 115 V)

Depending on the country, the voltage can be 230 V, 8 AMP or 115 V, 15 AMP

17. Who is the manufacturer of Tepandine?

The designer and manufacturer of Tepandine is CDS, Creative Design Schacht, based in Munich, Germany. CDS originally started as a manufacturer, supplying bodywork parts for the top brands in the automobile industry. Founded in Stendhal, Germany in 1887, the company has always been family owned and has over 100 years of experience in design and precision engineering. Our completely unique product range was developed by the present owner, Paul Schacht, a mechanical engineer and industrial designer by profession, a passionate gourmet cook and the third generation of the founding family.

About Tepandine Products

The Tepandine range of built in cook tops, bistro and dining room tables have re-invented the meal creating a whole new dining experience for food lovers around the world. Tepandine products are unique and stylish; German designed and impeccably crafted making them accessible, portable and easy to use.

These gourmet cook-tops and custom-made dining tables are available for indoor and outdoor use. The Tepandine range includes portable cooking units, functional dining tables, bistro tables, optional in-built units, barbecue carts and Marinyaki marine versions for boats or yachts.

Our contemporary range of products benefits from a specially patented design so that the physical reaction of specially formed and pressed stainless steel, combined with the innovative application of electrical heat, causes a temporary thermal expansion of the steel down towards the heat source, thus forming a shallow cooking surface. This prevents the run off of any cooking juices eliminating mess and fuss. During cooking, the food and sauces stay exactly where they are in the cooking center ready to become a delicious meal. When turned off, the one-piece surface reverts to its original flat shape.

Cooking becomes a fun event with Tepandine; bring the whole family together for a meal or entertain friends with a delicious gourmet meal. Recipe creations are endless as everything can be cooked from meat, fish, and vegetables, sautéed or seared; from stir-fry and rice to curries and pasta, fried or grilled. Everyone can be involved in cooking the meal. Innovative cooking and dining and increased functionality because of the distinctive cooking area enables the preparation of multiple dishes all at once eliminating the need and hassle of pots, pans and serving dishes.

Tepandine is an exceptional experience which will change the way you cook, eat and enjoy your meals with friends or family – Tepandine is 'The New Dining Experience'.

Warranty Terms and Conditions

Thank you for purchasing this Tepandine product. For your benefit please read carefully the Terms and Conditions pertaining to the Warranty or your Tepandine product:

1. This model carries a warranty to the original purchaser whose name appears on the purchase invoice. Defective Tepandine units will be replaced upon return, or shipment (ex point of shipment) to the distributor, or to the Tepandine retailer at the point of purchase. The manufacturer, CDS and/or authorized importers 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 Tepandine 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. Product carries a 5 year manufacturer's warranty. All electrical and electronic parts carry 1 year manufacturers' 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.
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 Tepandine unit has any flaws at the time of purchase, these must be noted on your purchase invoice.
7. This Warranty is in lieu of all other warranties expressed or implied, at law or otherwise, and the manufacturer of this product does not authorize any person or representative to assume for Tepandine products obligation or liability in connection with the sale of Tepandine products. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from any one other than CDS or an authorized Tepandine importer, distributor or dealer.

Procedures for Warranty Service

Contact your nearest authorized Tepandine retailer (See page 23 for address details) regarding the repair or replacement of the defective product under the Terms and Conditions of this Warranty. Be prepared to present the following details:

- Purchaser's Name
- Date of Purchase
- Model
- Location of Purchase
- Serial Number
- An accurate description of the problem

Important

Tepandine Warranty Registration

Thank you for purchasing this Tepandine product. Please note that your retailer's stamp is in the box provided below.

Warranty Confirmation

The retailer's stamp confirms your right to the protection available under the Terms and Conditions of your Tepandine Warranty.

Product Protection

The Tepandine retailer will keep the model, serial number and date of purchase of your Tepandine unit. To help you refer to this information in the event of an insurance claim such as theft or loss, please fill in below and keep the details for future reference.

Your Full Name:

Address:

E-mail:

Telephone:

Model:

Serial Number:

Date Purchase:

Your Tepandine retailer's stamp and address



Exclusive Distributor for Asia: Tepandine Limited
17th Floor, ITF Tower, 140/35 Silom Road, Bangrak, Bangkok 10500, Thailand
Tel: +66 (0) 2634 4171-4 Fax: +66 (0) 2634 1475 Email: info@tebandine.com
www.tebandine.com

tepandine.



Dining Tables:

Height: 73.8 cm

TS-90A: Diameter: 90 cm • Seating: 2-4 Persons

TS-110: Diameter: 110 cm • Seating: 4-6 Persons

TS-120: Diameter: 118 cm • Seating: 6-8 Persons

TS-150: Diameter: 143 cm • Seats up to 10 Persons



Bistro Tables:

TS-90B: Diameter: 90 cm • Height: 109 cm

TS-90C (Hydraulic Adjustable):

Diameter: 90 cm • Height: 72 cm to 109 cm



Round Built-in Cook Tops:

MO-60: Diameter: 60 cm • 4 cm built-in depth

MO-70: Diameter: 70 cm • 4 cm built-in depth



Rectangular Built-in Cook Tops:

MO-51: 51 x 38 cm • 4 cm built-in depth

MO-61: 61 x 45 cm • 4 cm built-in depth

MO-80: 80 x 60 cm • 4 cm built-in depth



Dual Burner Cook Top:

MO-111: 111.8 x 60.9 cm • 4 cm built-in depth

• 2 x Heating Elements



Portable Units:

PU-60: Diameter: 60 cm • Height: 8 cm • Weight: 8 kg

PU-70: Diameter: 70 cm • Height: 8 cm • Weight: 12 kg

Carry Bags: Black, made from 1800 Denier Polyester



Marine Versions:

GWS - 51: Table Size: 90 x 56 cm

'Gunwale' Standard with Twin Post Fixed Mounts

GWP - 51: Table Size: 90 x 56 cm

'Gunwale' Premier with Adjustable Mounts

PM - 51: Table Size: 90 x 76 cm

Pedestal Mounted Leg Height: 78 cm

Tepandine Built-In Cook Tops can be installed to fit into any surface. Heat is only transmitted into the cooking surface, not to the surrounding areas. The heating element is completely enclosed. All units have firmly attached bolts underneath to assure a secure fit.