



 **tepandine.**

DINING TABLES

BISTRO TABLES

BUILT-IN COOK TOPS

PORTABLE COOK TOPS

MARINE VERSIONS

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THE NEW DINING EXPERIENCE





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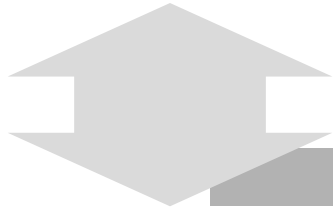
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THE MAGIC OF TEPANDINE



Tepandine brings you a stylish new range of premium food-grade German silk brushed stainless steel cooking products which reinvent the way people enjoy their meal times with a totally new and unique dining experience.

When you turn on your Tepandine the central cooking surface will heat up within a few minutes and sink down forming a shallow cooking dip.

With the stainless steel Dining and Bistro Tables this unique technology allows for three different temperature sections which are outlined in the diagram shown:

- 1 The cooking center reaches a maximum temperature of up to 210°C / 430°F.
- 2 The warming area, has a temperature approximately 50% lower than the set cooking temperature.
- 3 The dining area* remains completely cool.

*This area is only present in Dining and Bistro Tables.



Food is prepared in the cooking center and when the first dish is cooked, simply move the food to the outer warming area until your entire meal is ready. Tepandine eliminates the need for multiple trips back and forth from the kitchen, bringing the chef to the table in a totally new dining experience.



D I N I N G T A B L E S

TS - 90A

TS - 110

TS - 120

TS - 150

Tepandine stainless steel Dining Tables cover a range of sizes from a table diameter of 90 to 143 centimeters and can seat from two up to ten people. A light marking on the stainless steel table tops indicate where the cooking area begins and an easy to use control box allows for simple adjustment of the cooking

temperatures. The appeal of our Dining Table range is in being able to cook and dine together with family and friends whilst creating fresh food quickly, that's fun. Our Dining Tables eliminate the need for pots and pans; simply use a spatula and experience the magic of Tepandine.



TS - 90A

Diameter: 90 cm
Height: 73.8 cm
Cooking Area: Diameter 50 cm
Control Box: A
Seating: 2-4 Persons
Stainless Steel: Type 304
Silk Brushed Finish
Available in:

- 230 Volts, 8 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr



TS - 110

Diameter: 110 cm
Height: 73.8 cm
Cooking Area: Diameter 50 cm
Control Box: A
Seating: 4-6 Persons
Stainless Steel: Type 304
Silk Brushed Finish
Available in:

- 230 Volts, 8 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr



TS - 120

Diameter: 118 cm
Height: 73.8 cm
Cooking Area: Diameter 50 cm
Control Box: A
Seating: 6-8 Persons
Stainless Steel: Type 304
Silk Brushed Finish
Available in:

- 230 Volts, 8 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr



TS - 150

Diameter: 143 cm
Height: 73.8 cm
Cooking Area: Diameter 60 cm
Control Box: A
Seats up to 10 Persons
Stainless Steel: Type 304
Silk Brushed Finish
Available in:

- 230 Volts, 16 AMP
3000 Watts, 50-60 Hz
7000 BTU, 3 KW/hr



B I S T R O T A B L E S

TS - 90B

TS - 90C



TS - 90B

Diameter: 90 cm
 Height: 109 cm
 Cooking Area: Diameter 50 cm
 Seating: 2-4 Persons
 Stainless Steel Type 304
 Silk Brushed Finish
 Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr



TS - 90C (Adjustable)

Diameter: 90 cm
 Height: 72 cm to 109 cm
 Hydraulic (Adjustable)
 Cooking Area: Diameter 50 cm
 Seating: 2-4 Persons
 Stainless Steel Type 304
 Silk Brushed Finish
 Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr

Bistro Tables are 90 centimeters in diameter and come in two versions; the first with a fixed stand, and the second with an adjustable hydraulic stand. Our Bistro Tables are great for casual stand-up drinks and canapés with friends, or can be used also to seat two people for an intimate meal. The premium food-grade German stainless steel is of such a high quality that even when the tables are situated outdoors they withstand the elements.





R O U N D B U I L T - I N C O O K T O P S

MO - 60

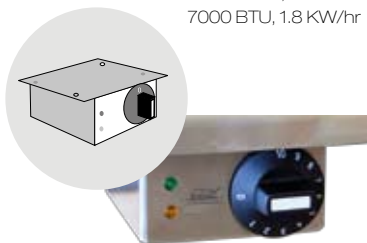
MO - 70



MO - 60

Diameter: 60 cm
 Height: 4 cm
 Heating Element Size: Diameter 40 cm
 Stainless Steel Type 304
 Silk Brushed Finish
 Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr



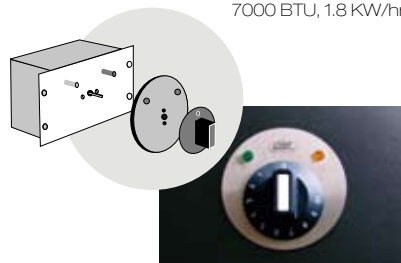
CONTROL BOX A
 Visible Box



MO - 70

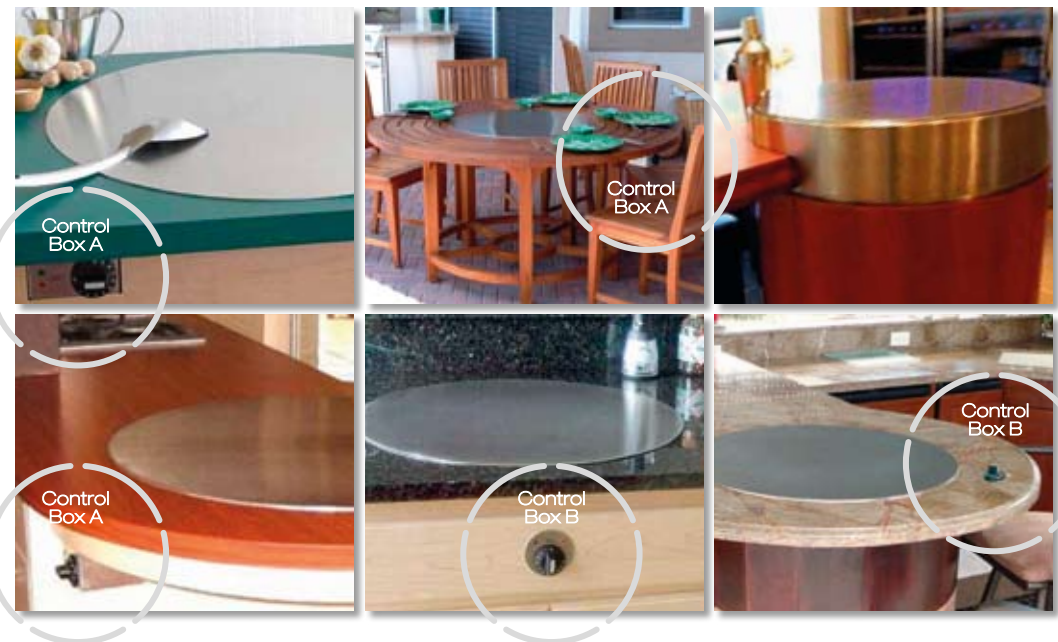
Diameter: 70 cm
 Height: 4 cm
 Heating Element Size: Diameter 40 cm
 Stainless Steel Type 304
 Silk Brushed Finish
 Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr



CONTROL BOX B
 Hidden Box

Tepandine's Built-In Cook Top range comes in a variety of rectangular or circular cook tops. Tepandine's Round Built-In Cook Tops provide you with versatility and choice when deciding on the look of your kitchen design. These cook tops come in a range of sizes to fit both your indoor or outdoor kitchen, or uniquely designed dining table. All built-in cook tops are made with the same patented technology which allows the surface to dip when active, including also an outer warming surface.



For creative design integration on all built-in models choose Control Box A or B.

A close-up photograph of a modern kitchen countertop. The countertop is a light, neutral color with a smooth finish. On the left side, there is a stainless steel sink with a chrome faucet. In the center, a large, rectangular, built-in cooktop is integrated into the countertop. The cooktop has a metallic, brushed finish. The background shows a window with a view of a bright, outdoor area. The overall aesthetic is clean and contemporary.

RECTANGULAR BUILT-IN COOK TOPS

MO - 51

MO - 61

MO - 80

MO - 111



MO 51

51 x 38 cm
 Height: 4 cm
 Heating Element Size: 31 x 22 cm
 Stainless Steel Type 304
 Silk Brushed Finish

Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr



MO 61

61 x 45 cm
 Height: 4 cm
 Heating Element Size: 45 x 30 cm
 Stainless Steel Type 304
 Silk Brushed Finish

Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr



MO 80

80 x 60 cm
 Height: 4 cm
 Heating Element Size: 60 x 40 cm
 Stainless Steel Type 304
 Silk Brushed Finish

Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr



MO 111

111.7 x 60.8 cm
 Height: 4 cm
 2 x Heating Element Size: Diameter 40 cm
 Stainless Steel Type 304
 Silk Brushed Finish

Available in:

- 230 Volts, 8 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
 1800 Watts, 50-60 Hz
 7000 BTU, 1.8 KW/hr

Our Rectangular Built-In Cook Top range comes in a variety of sizes ranging from 51 to 111 centimeters in width. The sleek and stylish cooking surface complements the look of any home, providing a modern and contemporary feel. Two alternative types of control box are also available with the choice of either having the control box visible and placed under the counter surface (Box A) or with the control box hidden and only the temperature dial visible (Box B).



For creative design integration on all built-in models choose Control Box A or B.



P O R T A B L E C O O K T O P S



PU - 60
PU - 70



PU - 60

Diameter: 60 cm
Height: 8 cm
Weight: 8 kg
Cooking Area: Diameter 35 cm
Stainless Steel Type 304
Silk Brushed Finish

Available in:

- 230 Volts, 8 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr



PU - 70

Diameter: 70 cm
Height: 8 cm
Weight: 12 kg
Cooking Area: Diameter 40 cm
Stainless Steel Type 304
Silk Brushed Finish

Available in:

- 230 Volts, 8 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr
- 115 Volts, 15 AMP
1800 Watts, 50-60 Hz
7000 BTU, 1.8 KW/hr



CPU - 60

Black Carry Bag
Material: 1800 Denier Polyester



CPU - 70

Black Carry Bag
Material: 1800 Denier Polyester

Our Portable Cook Top allows you the flexibility to transport your Tepandine to any location whilst enjoying all the same key features found in all Tepandine Tables and Built-In Cook Tops. The Tepandine Portable Cook Top can be brought out at mealtimes, taken to weekend residences or to a friend's house. They are also perfect companions when travelling. Both the 60 and 70 centimeter portables come with a durable carry bag which makes for easy transport and storage.





M A R I N E V E R S I O N S

GWS - 51

GWP - 51

PM - 51

Tepandine Marine Versions are encased in top quality fiber glass and have been especially adapted for yachts and other boats. This is an amazing cooking solution for owners of prestige watercraft, instantly eliminating the use of pots and pans and unwanted cooking smells in the cabin. These versatile cooking appliances are easy to clean and maintain. Entertaining at sea has never been simpler or more enjoyable.



GWS - 51

Table Size: 90 x 56 cm
 'Gunwale' Standard with
 Twin Post Fixed Mounts

GWP - 51

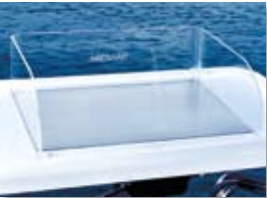
Table Size: 90 x 56 cm
 'Gunwale' Premier with
 Adjustable Mounts

PM - 51

Table Size: 90 x 76 cm
 Pedestal Mounted
 Leg Height: 78 cm

All versions supplied with MO - 51 Rectangular Built-in Cook Top (See Page 21)

Accessories Included:



Collapsible Acrylic
 Wind Guard



Cleaning Bin



Reversible Filleting
 Board Infill



Folds up
 easily



Less than
 15 cm deep,
 ensuring easy
 store-away



Adjustable
 lever enables
 perfect
 levelling to
 any angle





M A D E I N G E R M A N Y

Tepandine products draw inspiration from the teppanyaki style of cooking pioneered in Japan at the beginning of the 20th Century. German engineer and industrial designer Paul Schacht III was inspired by his love of traditional Asian cuisine and developed a patented and original design which brings the chef

to the table in the spirit of the fun and enjoyment that cooking and dining create.

Paul's Grandfather originally established the family business, CDS Design-Schacht in Stendhal in Germany in 1887 and quickly built a reputation as a manufacturer of intricate horse carriages and upholstery saddles. In later years Paul and his Father developed ground-breaking

innovative designs for the German automobile industry of which a number of the early CDS products are still a part of the standard equipment used by Mercedes Benz today.



In the late 1950s the company relocated to Munich where it remains head-quartered today.

Twenty years ago Paul began the process of developing the current unique range of products. He started by creating a prototype dining table fashioned completely out of the highest quality food-grade German stainless steel, which was cold pressed and hand welded with the cooking center dipping in the middle when turned on and heated.

Suddenly here was an invention that was fun, innovative, and practical and an instant ice-breaker at dinner parties. That original model is still kept in Paul's living room in Munich which he uses everyday with his family. Paul's vision is our passion with the new dining experience.

CDS Design-Schacht remains a family owned company with an established reputation for innovative design and precision engineering for over 120 years.



F R E Q U E N T L Y A S K E D Q U E S T I O N S

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.

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.

Which cooking tools are best to use?

We have tested most cooking tools on the market and have found that tongs, wooden spatulas, flexible plastic spatulas, non-scratch plastic scoop spoons work best with Tepandine products.

What food can I cook on my Tepandine?

Anything at all; the choice is yours! We like fresh seafood, healthy vegetables and mixed stir-fry which we find well-suited to Tepandine and quick to prepare. We often entertain at dinner parties by cooking big stakes, chicken fillets, fish, and even noodle dishes on our Tepandine. It is also great for cooking several ingredients at a time to create a whole meal. Simply prepare the first part of your meal (or the ingredient which needs the most cooking time) on the central heating area first, then when cooked through, push it to the warming area to remain heated. Then cook your next item, and so on, until everything is ready to eat and enjoy.

How does the cooking center dip?

Tepandine products use the physical reaction of the specially formed and pressed German stainless steel to the heat which causes a thermal expansion of the steel down towards the heat source. This causes the a reaction in various areas of the Table, Portable or Built-In unit which presents a dipped or concave shape in the cooking surface

How long does it take to cool down?

After you have turned your Tepandine off, it will take approximately one hour for the cooking center to completely cool down. Do not directly touch the hot surface and be cautious when moving the product after use.

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.

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.

How can I make the cable "invisible" on the tables?

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.

Can I install the table on my yacht?

Of course you can. Please see our Marine Versions (page 28) for more information as they have been specially designed for marine use.

ABOUT TEPANDINE

Tepandine Limited holds the exclusive distribution rights for the CDS product range in Asia, including Japan for the patented and stylish range of unique cooking and dining products manufactured in Germany by CDS Design of Munich, who have over 120 years of experience in the precision design and engineering of high quality innovative products.

The principals in Tepandine have a background in the marketing and distribution of luxury goods in the Asia Pacific region and have a passion for perfection and excellence in all they set out to do. Richard Frost has spent over 30 years working in Asia principally for the French luxury goods group, LVMH as a senior executive; Patricia Isaac, has her background in interior design and fashion retail in Malaysia and Hong Kong and Chris Schmid another founding member of the Tepandine team has spent most of his career with Diethelm-DKSH managing their consumer products businesses in Thailand and South East Asia. In turn this management is supported by a small team of experienced sales and marketing professionals.

Through an expanding network of country agents and sub-distributors, Tepandine aims to satisfy our customer needs through a bespoke service whether meeting the requirements of interior designers, architects, home owners, restaurateurs or owners of prestige watercraft. Our objective is simple: to satisfy the aspirations of all those who seek to take pleasure from cooking and dining, by reinventing the meal.

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