

The Original Patented
Cook-N-Dine
Concept by CDS, Germany

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A REVOLUTIONARY NEW EUROPEAN CONCEPT OF COOKING AND DINING TO BE LAUNCHED AT THE HOME DESIGN AND REMODELING SHOW

(Miami, Florida, August 26, 2002/P&P Marketing, Inc.) -- P & P Marketing, Inc. in collaboration with Glottman Anteprema contemporary imported interiors, announced today their official South Florida launch of the innovative and revolutionary stainless steel table, COOK-N-DINE. The table heats up in the center where you cook and an outer area which is totally cold where you eat. COOK-N-DINE is the featured centerpiece of a Designer vignette built for Kristi Krueger, Ch.10 News Anchor for the Home Design and Remodeling Show. The show will kickoff on Friday, August 30 and run through September 3, 2002 at the Miami Beach Convention Center in Miami Beach.

The unique COOK-N-DINE concept, designed and manufactured in Munich, Germany by Paul Schacht, was born of necessity. Schacht, a mechanical engineer and industrial designer by profession, holds several patents for ground-breaking designs in the automotive industry (his company supplies parts to Mercedes Benz and BMW). A passionate gourmet cook, Schacht was frustrated that his time in the kitchen kept him isolated from his family. So he applied his inventor's mind to the problem and developed a stainless steel table with a cooking surface in the center. This allowed the family to cook and dine together all at the same time, hence... 'COOK-N-DINE'

The one-piece table surface is divided into three sections. The Cooking Center is about sixteen inches in diameter in the middle of the table. When the table begins to heat, thermal expansion of the stainless table top causes the center area to magically dip down slightly, forming a concave cooking surface. The genius of the design is that the table is perfectly flat when turned off. The Warming Area is a ring about 3 1/2" surrounding the Cooking Center and maintains a temperature of half that set for the Center to keep the food warm before serving. The Dining Area is the remaining space to the edge of the table and stays completely cold.

COOK-N-DINE is an excellent alternative to the traditional BBQ grill. It cooks without gas or charcoal and its flat cooking surface makes it a more versatile cooking surface than a grill. Manufactured completely with commercial grade, heavy gauge stainless steel, the table is ideally suited for South Florida's harsh outdoor and marine environment. The table is rugged enough to be used outdoors (on the patio, balcony or yacht) but its contemporary, elegant design makes it a beautiful piece of furniture inside.

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Even more important than COOK-N-DINE's design and functionality is how the table completely transforms the dining experience. Now you can cook gourmet meals with family and friends and never have to leave the table. Dinner becomes an engaging experience with uninterrupted food, fun, and conversation. Because the COOK-N-DINE cooking style requires so little oil, it's easy to maintain a healthy, low fat diet. Clean up requires less time because it's a simple application of water and wiping clean.

To fully experience this exciting new COOK-N-DINE revolution, sign up and participate in this dining event. You can also just watch a demonstration at scheduled times at the Home Design and Remodeling Show (see below for details).

COOK-N-DINE will be launched at the kickoff presentation Friday, August 30 with Kristi Krueger, Ch.10 News Anchor presiding at Design for the Stars booth of Oscar Glottman, architect and principal of Glottman Architectural Corp. The Designer Vignettes are a popular feature and created for TV and radio media personalities. Glottman Architectural's designer booth will be featuring a line of German outdoor furniture, Conmoto, which compliments nicely with the COOK-N-DINE stainless steel table.

Schedule of COOK-N-DINE demonstrations:
 Friday, Aug. 30: 7:30pm at Design for the Stars booth E with Kristi Krueger
 The following demonstrations for 4-5 participants will be at booth 1372/3 at Glottman Anteprima:
 Saturday Aug. 31 and Sunday Sept. 1: 1pm, 3pm, 5pm, 7pm and 8:30pm
 Monday, Sept 2: 1pm, 2:30pm, 4pm and 5:30pm
 Tuesday, Sep 3: 6:30pm and 8:30pm

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About

P&P Marketing, Inc.

Klaus Gebhardt, CEO of COOK-N-DINE headquartered in Miami, USA is the exclusive importer and distributor for the Americas. With more than 20 years of experience in management and engineering, Gerbhardt has successfully established and represent a number of mid-size European companies in the USA.

Check <http://www.cookndine.com> for more details.

Glottman Anteprima

Contemporary imported interiors/Glottman Architectural Corp.

Oscar Glottman is the architect and owner of Glottman Anteprima and Glottman Architectural Corp. Glottman is the Dade representative for COOK-N-DINE with showrooms in the Design District.

Check <http://www.glottman.com> for more details.

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