

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

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Cook-N-Dine's New Bistro Model Really Cooks!

(Miami, Florida, Sept. 25, 2003/CND) – The revolutionary **Cook-N-Dine USA** line, known as the ultimate fusion of contemporary designer furniture, appliance and entertainment, has grown again with the addition of the **Bistro Model**. Just 35 ½ inches in diameter, **The Bistro** is about a foot smaller around and a foot taller than other models, requires less than ten square feet of floor space, yet delivers all the performance of full-size **Cook-N-Dine** models.

"**The Bistro's** small footprint makes it a hit with culinary-minded individuals as well as ski resorts and restaurants on the Mediterranean and in the Caribbean," said **Klaus Gebhardt, CEO of Cook-N-Dine USA**, exclusive western hemisphere importer. "Resorts appreciate Cook-N-Dine for its entertainment value, and European specialty restaurants that offer this interactive dining are booked months in advance."

At first glance, **Cook-N-Dine** appears to be a sleek table. Appearances are deceiving. Turn the knob, and this table cooks. Really!

When not in operation, the **Cook-N-Dine** table top is flat. As the cook surface begins to heat, the center bows gently downward, keeping all the juices and cooking liquids contained. The cook surface ranges from warm to 430 degrees Fahrenheit, more than enough to nicely sear a fine steak. After cooking, the center reverts to flat. Just out from the center is a three-and-a-half-inch warming area, which maintains a temperature approximately half that of the cooking surface. The outer rim, where plates and elbows may reside, remains cold.

"Diners gather around a **Cook-N-Dine** table and the meal becomes the entertainment," said **Bea Gebhardt, Cook-N-Dine USA vice president**. "Hosts and hostesses love it because they spend quality time with their guests, not the pots and pans."

(More . . .)

Exclusive Importer For The Americas
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Cook-N-Dine Unveils Bistro Model -- 2

German-engineered of heavy-gauge food-grade stainless steel, **Cook-N-Dine** is cold pressed and hand welded for extreme durability and easy cleaning. Seasoning with a swipe of vegetable oil is all it takes to prepare the cook top; a quick spray with water and wipe down with a paper towel is all it takes to clean up. It stays clean and looking new without chemicals.

Not just for the dining room, **Cook-N-Dine** goes wherever there's an electric outlet, indoors or outdoors – patio, Florida room, kitchen, deck, yacht, camper, vacation home, condo . . . There's no gas, charcoal, fuel or open flame to spoil the party.

"**Cook-N-Dine** combines the fun of grilling and the conviviality of fondu, but your culinary options are wide open," said **Mrs. Gebhardt**. "It lends itself especially to healthful cooking, and you can boil, roast, broil, fry, sear, stew, saute, bake, barbecue, stir fry – just about anything except large roasts and soup. Best of all, everyone, including the cook, shares the experience and the enjoyment."

The patented **Cook-N-Dine** concept is the innovation of industrial designer, mechanical engineer and passionate hobby cook, **Paul Schacht** of **CDS, Germany**, grandson of **Paul Schacht** who founded the manufacturing company in Stendal, Germany, in 1887. CDS began as a manufacturer of fancy horse carriages, leather upholstery and paint services. **Schacht's** predecessors adjusted to the demands of the emerging automobile industry, and **CDS** grew. Today, many of **Schacht's** innovations are found in Mercedes Benz and BMW automobiles. **Cook-N-Dine** is the newest addition to the family business.

The **Cook-N-Dine** line, which can be viewed at www.Cook-N-Dine-USA.com, includes all stainless, plus stainless and wood laminate round tables in several sizes and heights; portables and counter-top modules; and superbly constructed carts and islands.

Cook-N-Dine can be seen in action during the **Home & Garden Show, October 16 - 19, 2003** at **South Florida Expo Center**, West Palm Beach. **Juen Associates** of Jensen Beach, Florida, will stage "**The Great Escape Room**" in the **East Hall, booth 1624/26**, which will prominently feature **Cook-N-Dine**.

For information on a dealer near you, contact **Cook-N-Dine USA** at (305) 865-0141 or info@cook-n-dine-usa.com. Dealer inquiries are welcome.

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See Cook-N-Dine in action! Photo Opportunity

Juen Associates of Jensen Beach, Florida, will feature **Cook-N-Dine** in "**The Great Escape Room**" during the **Home & Garden Show, October 16 - 19, 2003** at the **South Florida Expo Center, East Hall, booth 1624/26**, West Palm Beach. We welcome you to see for yourself the beauty, fun and delicious results available with **Cook-N-Dine**.