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## **The Cook-Top Just Got An Extraordinary Facelift**

*and now looks like a beautiful, contemporary designer piece.*

*"Gotta Get It!" features Cook-N-Dine's patented teppanyaki grill on FoodNetwork-Television.*

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*(Miami, Florida, January 2007/CND)* -- FoodNetwork Television has aired a nationwide special mini-series titled "Gadgetmania". Guy Fieri, FoodNetwork "Star", hosted "Gotta Get It!" and introduced the 43" diameter Cook-N-Dine table during an editorial segment of the show. The Rossiter family of Davie, FL, showed off their Cook-N-Dine skills within the breathtaking setting of their large-scale, high-end outdoor kitchen. "We entertain a lot.," says Mrs. Rossiter. "The Cook-N-Dine fits in just perfect for our need to prepare quick, complete meals for family or guests on our patio. Besides, the clean-up is done in a breeze."

Host Guy Fieri states, "Other cooking or grilling devices need a lot more heat and power to achieve the same cooking results". Because the food is in direct contact with the actual heat source, 450° F (230° C) is plenty to perfectly sear meats and roast fish, or to grill fresh vegetables. Plus, with a Cook-N-Dine, you can forget about pre-heating time or messy prep-work.

Unlike other complicated, bulky or unsightly devices, which try to mimic the oriental way of tabletop cooking, the patented Cook-N-Dine truly emulates hot-plate "teppanyaki"-style cooking (teppan = iron plate, yaki = grilling) and allows to expand today's cooking horizons. Designed to match sleek, modern kitchens, dining areas or indoor/outdoor cooking spaces, a Cook-N-Dine doesn't waste a single inch of counter space and serves double-duty as regular work area or table when not switched on.

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**EXCLUSIVE IMPORTER FOR THE AMERICAS, CANADA & CARIBBEAN**

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Any type of food can be cooked directly on the brushed stainless steel surface, without pots or pans. Rapid and even heat distribution in the "cooking center" allows for quick cooking, while the surrounding "warming area" prevents the food from getting cold. The table's "dining area" however stays completely cold. The patented Cook-N-Dine is made from best alloy 304 German stainless steel, 8-10 gauge (3/16 to 1/8 inch | 4-5 mm!) thick.

Cook-N-Dine cooktops and freestanding tables are equipped with high-tech heating elements, which cause the cooking center to gently bow downward when on, thus containing all fine cooking juices. When switched off with the 1-10 dial, the center reverts back to a completely flat and even surface. The electrically powered Cook-N-Dine is cold pressed and hand-welded for extreme durability and easily withstands the elements all year round.

The German engineered Cook-N-Dine freestanding tables and build-in cooktops come in various shapes and sizes. They are available nationwide through select appliance, kitchen & bath retailers, as well as specialty dealers and patio stores. For more information, contact the importer Cook-N-Dine International, Inc. by phone at 305.893.1560, via e-mail to [info@cookndine.com](mailto:info@cookndine.com), or visit [www.cookndine.com](http://www.cookndine.com).

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- View Video: <http://www.cookndine.com/files/video/gottagetit10-7-06.wmv>

- Request images: call Bea Gebhardt, phone 305.893.1560 || email [bea@cookndine.com](mailto:bea@cookndine.com)

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