



Indoor | Outdoor Teppanyaki Grills



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MARINYAKI

Interactive Marine Teppanyaki Grill Brings "Beni" to the Yacht Deck

A major leap in marine cooking. Yachting enthusiasts can now enjoy freshly grilled food convenient and safe, all without a flame. The new MARINYAKI™ yacht table grill is ready to take on the sea challenge.

(Miami, Florida, Nov.6, 2008/CND) – The official US-launch of the MARINYAKI™ grill tables took place at this year's Fort Lauderdale International Boat Show, held Oct. 30th through Nov. 3rd, 2008. Enthusiastic "boaties" applauded the arrival of this new wave in marine cooking. Only last August the Australian manufactured MARINYAKI™ was unveiled for the first time at the Sanctuary Cove Boat Show in Gold Coast, QLD, Australia.

Cook-N-Dine's MARINYAKI™ grill table is the solution for those who can't do without a teppanyaki while on the water. All the inconveniences of al fresco marine cooking no longer apply. The molded fiberglass table features an electrically powered, built-in 20" x 15" teppan grill unit by CDS Design, made from professional German stainless steel, type 304/V2A. The unique MARINYAKI™ definitely allows your personal chef to flip more than a just a few shrimp.

430°F (210°C) contact temperature is plenty to perfectly sear juicy steaks, grill fish or roast vegetables, yet gentle enough for delicate crepes or pancakes. The outer perimeter of the teppan plate stays at about 50% of the set temperature (1-10 dial) to keep food warm while cooking on the hot center. The patented feature lets the center bow down slightly when on, thus containing the fine food juices. When switched off, it reverts to be completely flat again, and does double-duty as workspace (bait/filleting station) or regular table.

MARINYAKI™ grills provide the most innovative cooking experience available for boats today. The worldwide patented CDS teppanyaki grills feature state-of-the-art electric heating elements, which are completely sealed in to weather the elements. The precise temperature control combined with an elegant and functional product design make the MARINYAKI™ an essential tool for clean marine cooking. Interactive cooking and eating in the same place, including the chef or host. Clean-up is a breeze with just a little plain water while warm. And the galley stays clean.

MARINYAKI™ grill tables are available in two model versions: TM-51, the pedestal mounted model (MSRP \$4,875.00), or TMG-51, the gunwale mounted model (MSRP \$5,175.00). Both come with a collapsible windguard, that fits snugly into the recess around the cook-top, a built-in trap, which ensures there are no spills onto fine teak decks while cleaning, a removable waste container, and a reversible cutting board insert. This way the MARINYAKI™ quickly converts into a bait/filleting table, while the teppan surface is protected. The board can be replaced with an optional acrylic cover plate.

A larger pedestal mounted grill table version with a 24" x 18" CND teppanyaki plate is in the works for 2009, as well as a single-mount gunwale model. Custom cooktop sizes and different stainless steel grades are available on request.

Visit www.cookndine.com for additional product information and the wide variety of built-in teppanyaki cooktop models, or call Cook-N-Dine International in Miami at (305) 893-1560 for details.

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ABOUT

CDS-Design GmbH

the inventor and manufacturer of Cook-N-Dine teppanyaki grill cook-tops and tables, is located in Munich/Germany. CDS is a family business in the third generation. For the past 15 years, CDS has been producing premium residential cooking surfaces, including a wide variety of unique, innovative teppanyaki grills. Early CDS products are part of today's standard equipment of Mercedes Benz and BMW automobiles.

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Cook-N-Dine Australasia Pty. Ltd.

headquartered in Nerang, Queensland, Australia, is the manufacturer of the MARINYAKI fiberglass marine table. The company is the sole appointed importer and distributor of Cook-N-Dine products in Australia and New Zealand.

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Cook-N-Dine International, Inc.

a Florida corporation located in North Miami, FL, was founded in 2000 for the purpose of marketing the German Cook-N-Dine product line by CDS-Design throughout the Americas and Caribbean. Owner and president Klaus C. Gebhardt has over 30 years experience of marketing European products in overseas countries. Cook-N-Dine premium products are distributed to kitchen/appliance showrooms, interior design + remodeling businesses, as well as builder/developers, cabinet, countertop and outdoor kitchen/patio/barbeque dealers throughout The Americas.

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Hi-Res Image Requests

contact Bea at Cook-N-Dine., phone (305) 893-1560, or email bea@cookndine.com