



Indoor | Outdoor Teppanyaki Grills



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Outdoor Cooking Spaces 101

“In Jamaica, it’s done over a smoking 55 gallon drum. In Vietnam, it’s done over a diminutive charcoal contraption. And, in America, it’s done atop a stainless steel gas grill with electronic ignition, halogen lights, side-burners and a rotisserie. It’s a true testament to our indoor-outdoor way of life that, these days, some outdoor kitchens are better equipped than their indoor counterparts.”

(Miami, Florida, May 1, 2009/CND) - - Teppanyaki-style cooking and grilling has quickly become a must-have for every home chef’s kitchen, indoors or out, traditional or contemporary design. Cook-N-Dine shares opinions of home-owners and design professionals on their Outdoor Cooking Spaces.

If you love to socialize, cook and eat, all in the same place, particularly outdoors, and you are a believer in quality of life, we recommend investing in a welcoming retreat at home, thus in happiness. Linda Ashom of Quail Creek, FL, has built an outdoor oasis that is nearly as large as the house itself. “We entertain three or four times a week. People are always driving by on golf carts, yelling ‘What’s for dinner?’” she says. Linda built a bar big enough to prepare and serve food, and to seat 12 people. “Now I can do dinner outside in a snap.” Her kitchen has all the ingredients of a serious cook’s kitchen, graced by Brazilian Ipe Wood cabinets and Marble countertops. Strategically located at the end of the bar she placed a round, 27 inch built-in CDS Teppanyaki grill. “The teppanyaki flat top contact grill allows everyone to be involved in the cooking process,” she explains.

“Most people do a 30-inch grill, an outdoor fridge, a burner and a sink,” says Zury Jaeger, owner of Dreamscapes by Zury in Plantation, Florida. “How we arrange things varies according to their needs, but I usually suggest installing the grill in an island so the cook can have a view and look out at people, not against the wall.”

In Naples, Vincent Schiro was driven to his dual-Tiki outdoor kitchen design by different thoughts. “For me this is MY kitchen, where I can rule independently.” he says. “I spent about one year planning it and got hooked on the CDS Teppanyaki grill. I also ordered a stainless steel barbeque grill. The teppanyaki was installed first and after I had cooked a few times I quickly realized that the BBQ grill has become obsolete and I cancelled it. Everything I like can

be cooked on the teppan griddle. Besides steaks and breakfast my favorite is fried rice. For me the built-in CDS teppanyaki grill is the best thing since sliced bread.”

Even if covered outdoor kitchens are impacted by the elements, so materials must be extra durable. Good choices include stainless steel, granite and stone veneer. “We are starting to do polished concrete countertops, which are very beautiful and long lasting.” offers Zury Jaeger. The latest outdoor cabinetry comes with all the internal features an indoor kitchen has and is often constructed of steel framing with concrete board and stainless steel drawers. Vincent Schiro took it even one step further by having custom-made gaskets installed, just like the ones on refrigerator doors. “I definitely wanted bug and ant free storage,” he states.

As with indoor kitchens, an efficient layout is everything. All the expensive equipment in the world will be for naught if you constantly have to lug hot, dripping pots from one end to the other. The whole idea is that you want your outdoor cooking space to be self-contained to avoid going back and forth to the house. Be sure to locate the sink, cooking surface and fridge within easy reach of each other. But even if you are just plopping a portable teppanyaki or charcoal grill out on the patio, it’s always a good idea to include some sort of work surface.

Visit www.cookndine.com for product information and details. View the wide variety of built-in teppanyaki flat top grill models, request a free info-kit CD-ROM online, or call Cook-N-Dine in Miami at (305) 893-1560.

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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. Contact: Mr. Paul Schacht (owner).

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 and retailers.

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Image Requests

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