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Indoor-Outdoor Built-in Teppanyaki

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Who says German engineering only belongs in your BMW?

The innovative teppanyaki grills by CDS-Design of Munich, Germany, provide the most interactive cooking experience available today, indoors and out. Portable or built-in, these unique Japanese-style griddles feature state-of-the-art, powerful electrical heating elements, which grill everything from steak to veggies to breakfast "on contact".

(Miami, FL/CND) – Initially introduced in the United States in 2003 by Cook-N-Dine, the premium stainless steel, teppan cooking surfaces by CDS have been re-examined recently by the scrutinizing eyes of their inventor and patent-holder, Mr. Paul Schacht. To suit the demanding American customer even better, all built-in teppanyaki grill models have received a major technical makeover, resulting in improved heating element size, which led to almost double the actual hot cooking surface. These new models are already rolling out for the Holiday Season 2009.

The intriguing teppanyaki cooking style makes for effortless delicious, healthy eats. The secret is the intense heat of the solid 304 stainless steel surface that seals in all the juices "on contact". Paired with its patented sink-down-in-the-center feature when on, a CDS teppanyaki grill can replace bulky pans and woks, and perfectly complements any traditional barbeque grill, while freeing up storage space and doubling as additional work top when not in use for cooking.

For many people, open display cooking (WYSIWYG: what you see is what you get) adds a comforting sense of safety, especially if they are new to the teppanyaki experience. The sleek yet subtle design of a silk-brushed CDS drop-in teppanyaki grill emphasizes the actual function and easily mixes and matches with any indoor or outdoor kitchen design. Oh, and did we mention that the cut-off date for Christmas orders is only 12 weeks away?

Exclusive Importer of Cook-N-Dine and Joko Domus for The Americas & Caribbean:
Cook-N-Dine International, Inc. · 2137 NE 123rd Street · North Miami, FL 33181
Phone 305.893.1560 · Fax 305.893.1561 · info@cookndine.com · www.cookndine.com

The worldwide patented CDS teppanyaki grills are available through kitchen/appliance retailers, as well as patio, outdoor kitchen and bbq stores. Visit www.cookndine.com for product details, or contact the exclusive importer, Cook-N-Dine International, Inc., via email to info@cookndine.com, or call their Miami office at (305) 893-1560.

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ABOUT

CDS-Design GmbH

is the inventor and manufacturer of Cook-N-Dine teppanyaki grill cook-tops and tables, located in Munich/Germany. CDS is a family business in the third generation, founded in 1887. Under the leadership of Paul Schacht, CDS-Design has been producing premium residential cooking surfaces, including a wide variety of unique, innovative teppanyaki grills for the past 15 years. Early CDS products are part of today's standard equipment of Mercedes Benz and BMW automobiles.

Cook-N-Dine International, Inc.

a Florida corporation located in North Miami, FL, was founded in 2000 for the purpose of marketing the German teppanyaki product line by CDS throughout the Americas and Caribbean. Meanwhile Cook-N-Dine took on the complementing product lines of Rieber and Tecta, both German companies. In 2008 Joko Domus' modular kitchen elements and cart line from Italy was added to Cook-N-Dine's exclusive portfolio.

Owner and President Klaus C. Gebhardt has over 30 years experience in marketing European products in overseas countries. Cook-N-Dine's premium products are distributed to kitchen/appliance showrooms, interior design + remodeling businesses, cabinet, countertop and outdoor kitchen/patio/barbeque dealers and retailers, as well as builders, architects and developers.

Image Requests

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