

Indoor-Outdoor Built-in Teppanyaki

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Caution! May give other grills an inferiority complex . . .

CDS-Design of Munich, Germany, builds their ultra-slim built-in teppan grills with the environment in mind. These eye-catching teppanyaki griddles are made from 60-80% reclaimed and recycled German stainless steel. New energy-saving 230V models draw a mere 7.8 AMP on high. CND teppanyaki grills can be installed into any type of counter material, indoors and outdoors, while eating up less than 2 inch cabinet space height.

(*Miami*, FL/CND) – Cook-N-Dine, now in its eighth year since the US-launch of the world-wide patented teppanyaki grill from Germany, is offering energy-saving 230 Volt models. Not only do they combine Japanese tradition with clean contemporary lines and excellent workmanship, Cook-N-Dine carries it even further and creates built-in, portable and freestanding teppanyaki units which are virtually indestructible and suitable for indoor and outdoor kitchens.

Made for carefree daily use, all built-in models conveniently double as extra workspace when not in use for cooking, where counter space is at a premium. Sure, the silk-brushed surface will accumulate tiny scratches from use over time. However, contrary to comparable, usually much smaller appliances, these cook tops are constructed from solid, type 304 (V2A), German stainless steel, which speaks for itself and can be buffed up as often as it deems necessary. The Grade A material quality does not discolor, thus staying sleek and beautiful over its complete life span.

And when it is finally time to go, all stainless steel components, including the nuts and bolts, recycle 100% and thus come full circle in terms of sustainability. In short, Cook-N-Dine's teppanyaki-style grills are safe, fast (under 3 minutes warm-up time), reliable, convenient, affordable, energy-efficient and recyclable. What else can you ask for?

The worldwide patented Cook-N-Dine teppanyaki grills by CDS-Design are available through kitchen/appliance retailers, as well a patio, outdoor kitchen and barbeque stores. Visit www.cookndine.com for product details and dealer information. You can also contact the exclusive distributor, Cook-N-Dine International, Inc., via email to info@cookndine.com, or call their Miami office at (305) 754-3176.

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Main Product Features:

- When on the center gently bows down forming a shallow pit for the fine food juices
- When off it center reverts back to flat to perform as double-duty workspace
- Accurate temperature control from 120 to 430 degrees F for even CONTACT HEAT
- Easy + safe to use. Convenient electricity no open flame!
- Quick + simple clean-up with just a little plain water while warm

Quick Links:

- Review Product Features + Benefits at www.cookndine.com/featuresbenefits.html
- CND Inspirations-Photo-Gallery at <u>www.cookndine.com/gallery.html</u>
- View video clips online at www.cookndine.com/videoclips.html
- CND brochure download: www.brochure.cookndine.com
- CND price list download: <u>www.pricelist.cookndine.com</u>
- CND catalog download: www.catalog.cookndine.com

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 current 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.

CDS - More than 120 years of innovation and precision manufacturing

Cook-N-Dine International, Inc.

a Florida corporation located in 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 well reputated 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 and remodeling businesses, cabinet, countertop and outdoor kitchen/patio/barbeque dealers and retailers, as well as builders, architects and developers.

Image Requests

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