

**Cook-N-Dine**  
USA

[www.cookndine.com](http://www.cookndine.com)



**FOR IMMEDIATE RELEASE**

Contact: Bea Gebhardt  
(305) 865-0141  
[bea@cook-n-dine-usa.com](mailto:bea@cook-n-dine-usa.com)

## Hot Product becomes Television Celebrity

*(Miami, Florida, Oct. 1, 2004/CND)* – The unique **Cook-N-Dine** cooking table, the **ultimate fusion of contemporary furniture and sleek appliance**, appears on HGTV's (Home and Garden Television) exciting new television series "**American Homes 2005**". The show introduces viewers to trends, products and **innovations that are changing the way we live**.

The weekly half-hour shows will air in the first half of 2005 on HGTV and can be seen by nearly eighty million US households. Producer is the by **NAHB Production** Group (National Association of Home Builders).

At first glance, **Cook-N-Dine** appears to be just a beautiful round stainless steel dining table. Appearances are deceiving. Turn the knob and **this one cooks without using pots or pans**. Really!

German-engineered of heavy-gauge food-grade stainless steel, **Cook-N-Dine** is cold pressed and hand-welded for extreme durability and easy cleaning. Seasoning with a swipe of vegetable oil is all it takes to prepare the cook top; a quick spray with water and wipe down with a paper towel is all it takes to clean up.

When not in operation, the **Cook-N-Dine** top is flat. As the cook surface begins to heat, the **center gently bows downward**, thus keeping all the juices and cooking liquids contained. The cooking temperature ranges from warm to 430 degrees Fahrenheit, more than enough to nicely sear a fine steak. **After cooking, the center reverts to be flat again**. Just out from the cooking center is a warming area, which maintains a temperature approximately half of that of the cooking center, while the outer perimeter, hence the dining area stays completely cold.

The August 2004 issue of the **Qualified Remodeler** magazine unveiled Cook-N-Dine to be a **Top 100 Remodelers' Choice Hot Product 2004**. Not just for the dining room, **Cook-N-Dine** goes wherever there's an **electric** outlet, indoors or outdoors – patio, Florida room, kitchen, deck, yacht, camper, vacation home, condo . . . There's no gas, charcoal, fuel or open flame to spoil the party.

(More . . .)



“**Cook-N-Dine** combines the fun of grilling and the conviviality of fondue, but your culinary options are wide open,” said **Klaus C. Gebhardt, CEO** of Cook-N-Dine USA. “It also lends itself to healthful cooking, and you can roast, fry, sear, sauté and stir fry – just about anything except large roasts and soup. Hosts and cooks love it because they **share quality time with their guests or family**, not with the pots and pans in the kitchen.”

The **patented Cook-N-Dine concept** is the innovation of industrial designer, mechanical engineer and passionate hobby cook, **Paul Schacht of CDS**, Germany, grandson of Paul Schacht who founded the manufacturing company in Stendal, Germany, in 1887. It all began as manufacturer of fancy horse carriages, leather upholstery and paint services. Schacht’s predecessors adjusted to the demands of the emerging automobile industry, and grew. Today, many of Schacht’s innovations and inventions are found in Mercedes Benz and BMW automobiles. **Cook-N-Dine** is the newest addition to the family business.

The complete Cook-N-Dine product line, which can be viewed at [www.cookndine.com](http://www.cookndine.com), includes superbly constructed and designed all stainless round tables in several sizes and heights, portable units, built-in cook tops as well as cooking carts and islands on wheels.

Just recently, **Michigan Maple Block**, located in Petoskey, Michigan, unveiled their new “**Bear Creek Gourmet Cart**” with a **built-in Cook-N-Dine cook top**. Since 1881 Michigan Maple Block has produced end grain, laminated hard maple butcher blocks and has later produced edge-grain work benches, counter tops and cutting boards. Sales manager Joe Barbercheck is proud of the locker room benches the company made for the Detroit Red Wings and for the Chicago Bears. The company also built 200 laboratory bench tops for the FBI headquarters in Vandenberg, VA.

For more information visit our website [www.cookndine.com](http://www.cookndine.com), or contact Cook-N-Dine USA by phone at (305) 865-0141.