

Cook-N-Dine

The patented Original by CDS

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New "Bear Creek Collection" Gourmet Cart goes Cook-N-Dine

(Miami, Florida, March 23, 2004/CND) – The innovative **Cook-N-Dine** line, known as the ultimate fusion of contemporary furniture, appliance and entertainment, has grown again. **Michigan Maple Block** of Petoskey, MI, will unveil their new design Gourmet Cart at the International Kitchen & Bath Industry Show **K/BIS in Chicago, April 2-4, 2004**.

The **Bear Creek Gourmet Kitchen Cart** features a **built-in Cook-N-Dine cooktop** which delivers all the performance of full-size Cook-N-Dine models. "The perfect blend of form and function sometimes creates a work of art that gives you so much more than just a cart." said Joseph P. Barbercheck of **Michigan Maple Block**, manufacturer of "**The Bear Creek Collection**", Stainless Steel and **WoodWelded® Maple Butcher Blocks**.

At first glance, **Cook-N-Dine** appears to be a sleek cook-top. Appearances are deceiving. Turn the knob, and this cooks. Really!

When not in operation, the **Cook-N-Dine** cook-top is flat. As the cook surface begins to heat, the **center bows gently downward**, 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 flat**. Just out from the center is a warming area, which maintains a temperature approximately half that of the cooking surface.

"Diners gather around a **Cook-N-Dine** and the meal becomes the entertainment," said **Bea Gebhardt, Cook-N-Dine USA vice president**. "Hosts and hostesses love it because they share quality time with their guests, not with the pots and pans in the kitchen."

(More . . .)

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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. It stays clean and looking new without chemicals.

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.

"**Cook-N-Dine** combines the fun of grilling and the conviviality of fondue, but your culinary options are wide open," said **Mrs. Gebhardt**. "It lends itself especially to healthful cooking, and you can roast, fry, sear, stew, sauté, bake, barbecue, stir fry – just about anything except large roasts and soup. **Best of all, everyone, including the cook, shares the experience and the enjoyment.**"

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. CDS began as a manufacturer of fancy horse carriages, leather upholstery and paint services. **Schacht's** predecessors adjusted to the demands of the emerging automobile industry, and **CDS** grew. Today, many of **Schacht's** innovations are found in Mercedes Benz and BMW automobiles. **Cook-N-Dine** is the newest addition to the family business.

The **Cook-N-Dine** line, which can be viewed at **www.Cook-N-Dine-USA.com**, includes superbly constructed all stainless round tables in several sizes and heights, portables, counter-top built-in modules and contemporary design European carts and islands on wheels.

Cook-N-Dine can be seen in action during the International Kitchen & Bath Industry Show **K/BIS, April 2-4, 2004** at the **McCormick Center in Chicago, IL**. Visit **Michigan Maple Block, booth 8119** and **Frigo Design, booth 2081**, who introduce their new ideas for the use of the **Cook-N-Dine Built-In module**.

For more information contact **Cook-N-Dine USA** at **(305) 865-0141** or **info@cook-n-dine-usa.com**. Dealer inquiries are welcome.

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