

Refreshed and refined Chef'n Grind **Chef'n redesigns classic grinders and adds new models**

Seattle, WA – The Chef'n Corporation will debut its refreshed and refined Grind collection, at the International Home and Housewares Show in Chicago, Ill. March 13th-16th.

Featuring sleeker shapers and improved functionalities, the PepperBall®, SaltBall™, Bistro Combo Grinder, and brand new Dual PepperBall® reflect the modern designs currently popular in many kitchens.

PepperBall® and SaltBall™

Our updated PepperBall and SaltBall™ feature the same iconic look and one-handed design of the 1995 originals, only better. Cleaner lines, reinforced handles and the absence of visible grommets make for much more durable and attractive shapes. Based on feedback we received from our consumers, we also did away with all the little doors and levers. We made the refill area larger and much easier to access. Simply twist off the top and pour pepper or salt into the large openings. Adjusting the grind coarseness is easier as well -- just twist the base. Steel rasp for PepperBall®. Ceramic rasp for SaltBall™. Filled with fresh peppercorns or sea salt.

Suggested retail: \$14.99. The PepperBall® and SaltBall™ will be available for retail in Spring 2010.

Dual PepperBall®

Why use two grinders when you only need one? Enter the Dual PepperBall®: a 2-in-1 salt and pepper grinder designed to look like everyone's favorite seasoning-savvy rabbit, the PepperBall®. Twist the handles to select either salt (S) or pepper (P), and squeeze to grind. The one-handed design is great for use while cooking. To adjust the grind coarseness, turn the Dual PepperBall® over and push the white lever to adjust the salt or the black lever to adjust the pepper. To refill, twist off the base and pour pepper and salt into their respective openings. Steel rasp for pepper. Ceramic rasp for salt. Filled with fresh peppercorns and sea salt.

Suggest retail: \$19.99. The Dual PepperBall® will be available for retail in Spring 2010.

Bistro Combo Grinder

Everyone loves a good combo. The Bistro Combo Grinder is part pepper grinder, part salt shaker. Squeeze the handle to grind pepper and shake for salt. The Bistro Combo Grinder also features a pour spout for those times when you need a pinch or dash of salt. Twist the base to adjust the grind coarseness. Twist off the top to refill the salt. Twist off the lower half to refill the pepper. Steel rasp for pepper. Filled with fresh peppercorns and granulated salt.

Suggested retail: \$14.99. The Bistro Combo Grinder will be available for retail in Spring 2010.

The Chef'n logo, name, all products and product names mentioned in this release are the property of Chef'n Corporation.

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