



FOR IMMEDIATE RELEASE:

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Dwyer introduces the Temp Kitchen™ – a portable, working kitchen for your clients during construction

Wood Dale, IL. – June 30, 2008 – Is a kitchen remodel supposed to be full of stress? How do homeowners survive for weeks without a kitchen? Is there a way to minimize the pain and suffering?

Remodelers hear similar comments everyday from exasperated customers who are living through lengthy kitchen renovations.

Until now, there has been no good solution. The introduction of the Dwyer Temp Kitchen creates a differentiating new amenity for remodelers to offer their clients- the convenience and utility of a working kitchen in a compact, portable package. The unit gives homeowners a place to prepare meals and snacks – and includes ample storage space for food and utensils.

The Dwyer Temp Kitchen has a number of convenient features:

- A fully functional dishwasher with quick and easy plumbing hook-ups
- Two full-extension stainless steel drawers with 100# drawer glides
- Fold-up “breakfast bar” for added counter space
- Optional 1- or 2-burner Ceran cooktop
- Extra outlets that accommodate coffeemakers and other small appliances
- Electronic management system – one 15-amp circuit is all that’s required for our standard unit, and Dwyer’s EMS will manage the capacity by preventing multiple appliances from running at the same time

Made from durable, heavy-gauge stainless steel and mounted on lockable, heavy-duty wheels for easy transport, the Temp Kitchen is built to be used over and over again. And the unit is small enough to fit through standard-size doorways.

Marc Cohn, President of The Repair Network says “The Temp Kitchen is a great closing tool. Eliminating one of the primary kitchen renovation headaches gives me a real competitive advantage”.

Turn renovation prospects into clients with this powerful sales tool. Prices start at \$6,495.

ABOUT DWYER –

For more than 80 years, Dwyer has provided flexible, high-quality kitchen solutions that make the most of small spaces. Specializing in a variety of commercial and residential applications, we supply a wide array of casework, nourishment stations and full-service kitchens that combine space efficiency with performance and style. Dwyer offers cabinets that are KCMA and GREENGUARD Indoor Air Quality certified and configurations designed to meet the needs of the healthcare, student housing, assisted living, military and public housing markets. Visit www.dwyerkitchens.com.