

## **For Immediate Release**

### **Ergo Chef's Pro-Series Knives Cut Repetitive Strain Injuries**

Dandury, CT, November 2, 2005: Ergonomic devices have been crafted to help us live, work, and sleep in safety with less repetitive strain. But somehow the kitchen was forgotten. Until now.

Ergo Chef has developed a line of ergonomically designed cutlery to make the lives of professional chefs and home cooks both safer and more comfortable.

The idea began when Ergo Chef President and Professional Chef Scott Staib developed unbearable hand and wrist pain from the repetitive motions of slicing and chopping. In 1997 Staib, gathered together a group of local chefs, and engineers at Capital Design & Engineering, his father's business, with a goal to address the need for ergonomically designed cutlery and help fellow chefs with repetitive strain injuries. The 8" Ergonomic Chef Knife was born. It received an excellent reception and prompted Staib to develop the current full line of cutlery.

How is Ergo Chefs cutlery designed to help reduce strain? By keeping your hand, wrist and forearm in a straighter line than standard knives it reduces wrist movement during chopping. Designed to use very little effort when cutting, it's natural feel, and extended heel prevents your knuckles from contacting the cutting surface, keeping your fingers safe. Each knife in the Ergo Chef line of cutlery is designed to reduce strain based on its own specific use in the kitchen.

Many celebrity chefs use Ergo Chef Cutlery, including Chef Andrew Selz, Chef Walter Staib and radio talk show host Chef Guy Mitchell. They have been seen on television, heard on radio programs, and staged demonstrations and fund raisers at events throughout the US. Ergo Chef Cutlery will be featured on Chef Andrew Selz' new show on the Water Channel in 2006. Also, Ergo Chef was the cutlery of choice on the All Star BBQ Showdown series on the Outdoor Life Network which featured Ergo Chef's Pro-Series cutlery line.

Demonstration events are held throughout the year at local retailers, schools and gourmet festivals to educate consumers on knife care, proper sharpening, cutting techniques and the benefits of the Ergo Chef-Series cutlery line. Ergo Chef is currently working with Costco Wholesale providing special 4 day events in CT and NY that include knife skills demonstrations. Consumer response in sales has been amazing.

Ergo Chef Cutlery will be proudly displayed at the International Home & House wares Show in Chicago, March 2006 booth # 2580.

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Ergo Chef LLC., an American-based family business, was formed in 2002 and operates from its office on 35 Eagle Road in Danbury, Connecticut. The Ergo Chef line of cutlery is proudly distributed to gourmet stores, culinary schools and restaurants across the US.

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