



Cobb America Roadshow Tours Camping World Supercenter Locations

The Cobb BBQ Grill Roadshow Team will visit Eight Southeast Camping World Supercenters during Summer 2005 tour.

POMPANO BEACH, FL ([PRWEB](#)) July 28, 2005 -- Florida-based Cobb America, Inc., US distributor of the [Cobb BBQ Grill](#), has confirmed that eight Camping World Supercenters have been added to the Cobb Roadshow Tour schedule for April, May and August of 2005. The Cobb America Roadshow Team will tour Supercenter locations in Florida, Alabama, Tennessee and South Carolina in a 32-foot "Cobbbmobile" RV tracking over 4,141 miles.

The Summer Camping World Schedule mainly consists of weekend visits:

April 30 & May 1	Dothan, Alabama
May 3	Tallahassee, Florida
May 21 & 22	Chattanooga, Tennessee
May 24	Spartanburg, South Carolina
May 26	Myrtle Beach, South Carolina
July 30 & 31	Ft. Myers, Florida
August 13 & 14	Tampa, Florida
August 27 & 28	Kissimmee, Florida

The [Cobb](#) Roadshow will visit other RV Dealers & Stores as well as the Palm Beach County Boat Show in Palm Beach, FL in June and the RV Camping Show in Hershey, PA in September.

"We're excited to include Camping World in the Summer [Cobb](#) Roadshow Tour", said Chris Holloway, owner-partner of Cobbq, Inc. "This is a great introduction to the Cobbbmobile and more tour dates are already being added."

The Cobbbmobile team will demonstrate the versatility of the [Cobb BBQ Grill](#). The [Cobb BBQ Grill](#) can roast, bake, smoke and fry while the safe cool-to-touch base makes it ideal for boating, camping and tailgating. Weighing only 8 lbs., the Cobb uses 8 to 10 charcoal briquettes for 3 hours of cooking. Don't let the small design fool you. The Cobb reaches over 500 degrees inside, while the base is completely cool outside, and is able to roast a 7 lb. whole chicken in about 1-1/2 hours.

New Skillet and Wok accessories are the perfect complement to the [Cobb Cooking System](#). Both have heavy bases for even cooking and a non-stick surface for greater versatility. Cooking breakfast, lunch and dinner on the [Cobb Grill](#) is a snap. Whether it's eggs and bacon, quesadillas, stir-fry's, or a full roast with vegetables, the Cobb becomes a "kitchen in a bag" appliance.



The Cobb Experience

The Cobb is a cooking solution for active people. Whether activities include camping, hiking, boating, RVing, or tailgating at the stadium, the [Cobb Grill](#) travels, cooks and cleans up in a snap.

The Cobb design is similar to convection ovens in restaurants and homes. Airflow through the dome's lid holes ensures consistent temperature and even cooking. The circulating airflow ensures that flavors are cooked into extra juicy meat when your favorite marinade is added to the Cobb's "flavor well". The [Cobb Grill](#) can roast, smoke, grill, and bake an imaginable array of dishes.

Full meals can be prepared at one time. For example, red potatoes and corn on the cob are roasted in the flavor well while meats and seafood are cooked on the grill.

Portable

Weighing only 8 lbs., the [Cobb Grill](#) is a campers and boaters dream. The heavy-duty Cobb canvas travel bag features two extra long shoulder straps. The roomy design allows for extra utensils, charcoal briquettes or anything you need to prepare a gourmet meal.

Safety by Design

The design of the Cobb originated with safety in mind. An innovation straight out of Africa, the Cobb was initially designed as a cooking system for people in rural areas without access to electricity so they could cook in a safer environment, with less danger of out of control fires. The initial fuel source for the [Cobb](#) was dry corn cobs, abundant in rural Africa, hence the grill's name. The unit has been refined and the result is a small, eco-friendly, portable and incredibly efficient barbecue. Charcoal briquettes, a universal commodity, have replaced the corn cobs.

The [Cobb Grill](#) unique construction prevents accidental burns. While the Cobb cooks food at 500 degrees on the inside, the safety base stays cool on the outside. The Cobb can be picked up or touched while cooking - a great safety feature for boaters and peace of mind for campers. This unique safety feature is due to the built-in air pockets and heat shield in the polymer plastic base. Boaters can rest assure that fiberglass won't be damaged and campers can responsibly grill without the danger of starting outdoor flare-ups.

About [Cobb America](#)

[Cobb America](#) is an authorized distributor of the Cobb Grill in the United States. [Cobb America](#) is owner-operated by Chris Holloway. For further information or ordering of the Cobb Cooker from [Cobb America](#), please call 954/427-5202 or visit www.cobbamerica.com.

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