



Rok Cooking Introduces New Stainless Steel Tray

Rok Cooking introduces a newly-designed stainless steel tray for use in its hot rock commercial systems.

([PRWEB](#)) September 20, 2011 -- Rok Cooking has redesigned its stainless steel tray to minimize the effect of thermal expansion. The new stainless tray has a diamond shaped depression in the center to prevent the tray from bulging up in the middle and causing the hot rock to teeter, a common problem with other stainless steel trays. The new stainless steel tray will ensure diners have the most enjoyable rock cooking experience. The new stainless steel tray is available to all restaurant customers who purchase a commercial [rock cooking](#) system.

Steve Wright, President of Rok Cooking, says, "Rok Cooking is constantly innovating to bring the highest quality most affordable products to our customers."

About Rok:

Rok is the leader in the design, manufacture, and distribution of rock cooking products for restaurants and consumers. Their products are the highest quality and most affordable rock cooking products on the market. Rok is modern stone-age cooking at its very finest. For more information, visit www.rokcooking.com.

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