

HUGENTOBLER
Swiss cooking systems®



Cook more efficiently, eat better.
Innovation is our recipe for success



«I'm a passionate cook and want to be applauded for the quality of my dishes.»

«We want to run our **own kitchen profitably**, now and in the future.»



«I'd like to deploy my kitchen staff **more efficiently**, and I want satisfied guests who'll visit **us again**.»



«I want more attractive **working hours** and **less stress** at peak times.»



«I want to generate **additional profit: a full 15 % of my F&B sales**.»



«I'd like to get my plans checked by a kitchen coach who'll help me **make my concept a reality**.»



120 employees, 6 locations

Hugentobler Swiss cooking systems is a leading single source provider that develops, manufactures, provides training, markets and services state-of-the-art commercial kitchen appliances and cooking systems. The company specialises in designing, installing and fitting professional kitchens for hotels, restaurants, public and hospital catering services. The company founder, Fredy Hugentobler, who has been in the commercial kitchen industry since 1964, handed over management of the family company to his son Reto in 2010. The company's values and standards are guided by Christian ethics.



Welcome.



Reto Hugentobler, Managing director, owner

Happy chefs, better quality dishes, higher returns

Our cooking systems draw on more than 50 years of experience and the passion and commitment of a family of Swiss entrepreneurs. We supply more than just appliances: we will revolutionise your kitchen with innovative processes and solutions which will inspire and hugely simplify your day-to-day cooking. This will allow an additional profit of 15% of F&B sales. For example, with F&B sales of 2 million, this would mean an increase in your operating result 1 by a whole 300,000 CHF.

Smart networking of appliances and cooking systems and support from our experts help chefs to become more flexible in purchasing and producing food and to develop a more attractive working schedule. Even in a busy kitchen, you can focus

on doing what you enjoy, namely cooking for guests. And your guests in turn will appreciate the short waiting times and outstanding quality of your dishes.

We supply you with a cooking system solution, which won't change everything, but which will make a big difference to your business. We offer support from concept analysis, planning and implementation through to operation and getting started with new cooking methods. And, most importantly, we're on hand to help make your ideas a reality.



Smart kitchen concepts.

*From analysis
and planning to
operation –
we supply
everything from
a single source.*

Advice, sales and coaching

We are proud of our field service team, made up of 30 trained chefs who travel to kitchens across Germany and Switzerland every day to offer professional and customised advice and to provide support in planning and getting your new kitchen running. During the planning process, they consider the big picture, factoring in environmental concerns such as energy efficiency, disposal regulations and the applicable hygiene laws, as well as the latest cooking system technology and ergonomics. The aim is to ensure maximum performance of the appliance mix thanks to appropriate working processes, logical layout and correct use of devices and systems.



«... interlocutors with the same passion and language ... an enormously valuable source of inspiration!»

*Esther Bellwald and Laurent Hubert, hosts,
Hotel Nest- und Bietschhorn, Blatten*



Planning and construction supervision

We operate five regional planning departments which will make your ideas a reality – from individual components to whole kitchens and buffet and free-flow systems for Switzerland and Germany. Major projects and tender planning is conducted in collaboration with third party expert planners and local chrome steel manufacturers.



*Every year, we produce over **130 Swiss stoves**, install more than **100 new kitchens**, and maintain around **40,000 devices**.*



Production

Modern induction cookers featuring state-of-the-art technologies and attractive design make an eye-catching feature in any kitchen. Equipped according to individual needs, they meet all contemporary requirements in terms of functionality, performance, economy and safety. We are committed to the Swiss production site: in our head office in Schönbühl/BE, we build in our own production Swiss cookers for generations. Our cookers feature the world's thickest covering, and each one is completely tailor-made and unique.

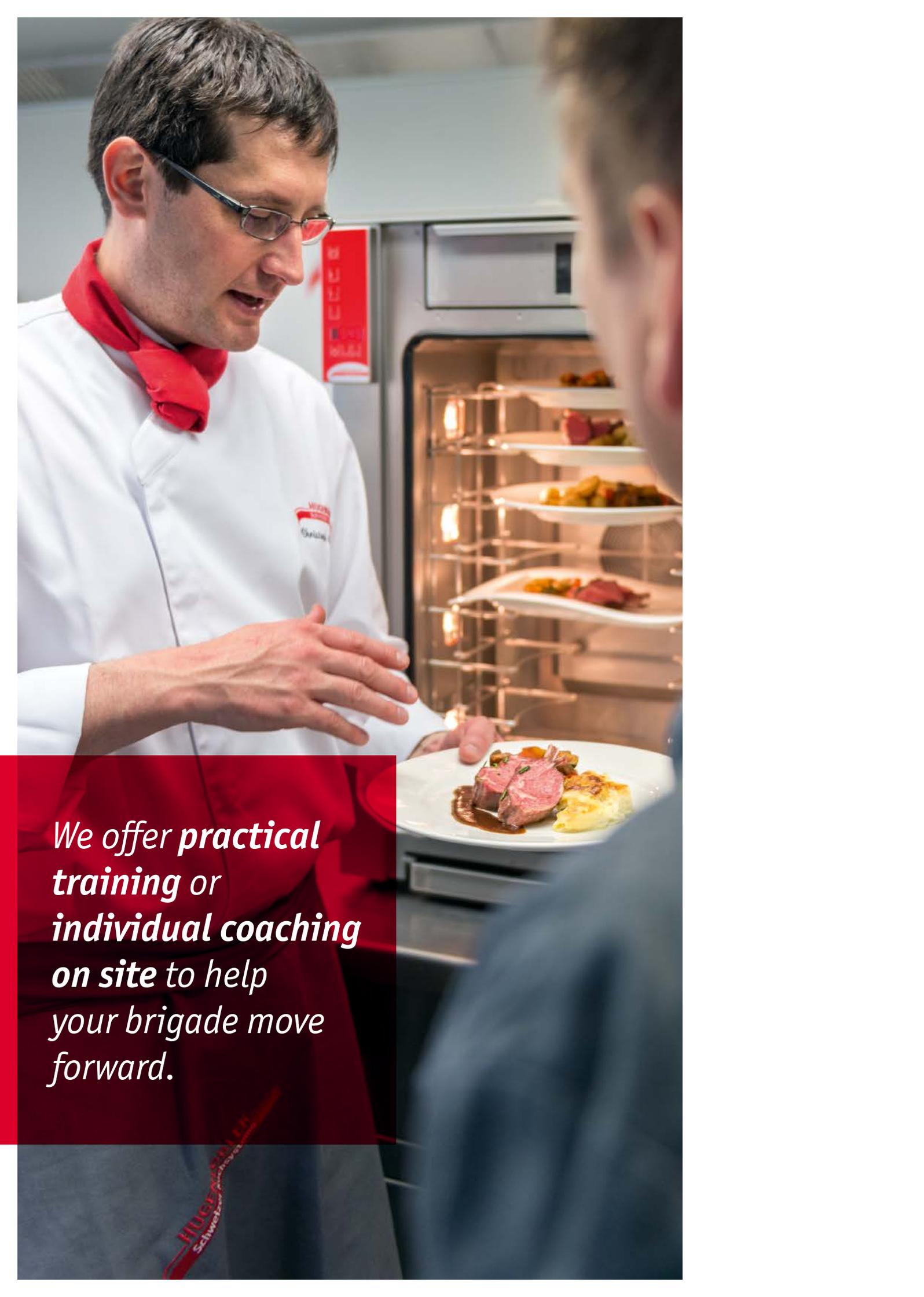


Installation and servicing

Our experienced team is on hand 365 days a year for installation, maintenance and servicing work. The over 30 service technicians and installation engineers are experts in their field, and provide nationwide coverage throughout Switzerland, so you can be sure you'll have a professional on hand in no time at all. Your call will be answered around the clock, 24/7.

«... everything in
the right place – they're
perfectionists»

*Pierrot Ayer, host, Le Pérolles,
Fribourg (17 points Gault Millau,
1* Michelin)*



We offer practical training or individual coaching on site to help your brigade move forward.

Coaching

With our customised coaching service, our chefs provide theoretical and practical support. This guarantees optimal deployment of cooking systems, an attractive menu and regular basic and further training for your kitchen staff. Potential topics include a benchmark analysis with the goal of process optimization, an optimal offer design, a to-go concept, as well as cooking-specific issues such as mise-en-place management or making exquisite patisserie.

Training

A modern cooking system is a prerequisite for a profitable quality kitchen – and for your success in the fiercely competitive catering industry. In our training centres we train hundreds of chefs every year on how to use our cooking systems. We focus on practical lessons and content that will benefit your day-to-day work:



*«... better working hours,
less hectic, more output,
enthusiastic guests,
patients and residents!»*

*Sandro Demonti, Head of Hospitality,
Flury Foundation, Schiers*

Financing

Having plenty of investment behind you is obviously the ideal situation when purchasing a new kitchen system. The reality is often quite different, however. But we can help support you as a financial partner and work with you to identify a suitable financing solution. Our in-house leasing company offers

- fair leasing and rental terms
- flexible payment conditions
- Collaboration with an industry partner
- Option to rent, lease or purchase

Swiss Systems.

*Intelligent
networking of
devices and types
of production.
That's Hugentobler*



Swiss precision

Hugentobler Swiss cooking systems link up various devices and production types in an intelligent way in order to enhance the quality of food. Establishments that work with us benefit from solutions you won't find in any cookbook, which enhance the status of the chef's profession, ensure the right know-how in the kitchen, strengthen the regional producers and delight their guests.

When developing our cooking systems, we spent 50 years studying cooking techniques from the catering world, ranging from the fast food industry in the United States to the developers at Sous Vide, the industrial frozen food company and Switzerland's top chefs. The aim was to explore what impacts the properties of food. We considered how products should be pre-prepared and processed so they can be efficiently prepared at a specific point in time without any drop in quality, and how food can be profitably improved and kitchen processes optimised.

The results speak for themselves: chefs are delighted with the professional shock freezing technology, the more attractive working schedule and increased flexibility when purchasing food. And guests are delighted when they don't have to wait long to be served a hot meal with tender meat and tasty side dishes.

Innovations – Inventions – Patents

Our cooking systems allow fresh dishes and local and seasonal specialities to be efficiently prepared using unique quality-enhancing technology and to be served in a customised manner. As far back as 1986 we developed our HG 2000 banquet system, a technology for preparing ready-made dishes directly on plates without cloches. Equally renowned is our Hold-o-mat appliance for keeping food warm and cooking, featuring precision temperature control. And in 2000 we launched «freeze'n'go», a revolutionary cooking method for natural production, storage and preparation, followed by the Reg-o-mat in 2012, an appliance which allows dishes to be optimally regenerated.

1986 **HG 2000 banquet system**

Regeneration technology which allows ready-made meals to be prepared directly on plates without a cloche in a combi steamer

1994 **GreenVac®**

Bagless vacuuming straight into standard catering trays

1995 **Hold-o-mat®**

Appliance for keeping food warm and cooking, featuring precision temperature control/2006 ICD Award Davos

1999 **Compact kitchens**

Optimal kitchen organisation featuring networking of appliances for small to medium-sized establishments: 1 chef for saucier and entremetier positions

2000 **freeze'n'go®**

Revolutionary cooking method for natural production, storage and preparation of dishes

2005 **Hugentobler – The Swiss stove**

Featuring the world's thickest covering (9mm) – state-of-the-art induction and ceran technology

2009 **Practico Vision® combi steamer**

The new and improved generation of Hugentobler combi steamers with touchscreen and full 5-year guarantee

2012 **Reg-o-mat®**

Perfect regeneration

2017 **Rolling Kitchen**

High-end production stations for flexible arrangement in the running process

2020 **Cool to go®**

Take-Away and delivery with system



Optimum kitchen organisation with compact kitchens.



«freeze'n'go», the revolutionary production method.



Outstanding regeneration results with Swiss cooking systems.

Welcome to cooking paradise!

Pooled catering expertise – 1,200 square metres of inspiration

Our 1,200-square-metre cooking paradise showcases appliances, technologies and innovative cooking systems for the future. It provides information and advice for restaurateurs, building committees, planners, architects and investors about the latest kitchen infrastructure.

Try out for yourself

Want to know what it's like to work in a life-size compact kitchen? Look no further. As a sole chef, you perform the roles of entremetier, saucier and garde manger, as well as providing a set menu and a la carte service.

Are you a member of a building committee? In our cooking paradise you can review and compare a wide selection of modern commercial kitchen appliances. We will then cook up exactly what you require for your project – whether it's a retirement home or a 5 star restaurant.

Expert advice and demonstrations

Because catering is not only about food, we work with our partner companies to showcase modern cash systems and software solutions, coffee machines, beverage dispensers, dishwashers, refrigeration systems, ventilation hoods, flooring, interior kitchen fitting solutions, interior fittings or for the removal of food waste hygiene concepts and much more. The advisors from our partner companies are on hand to provide additional expert advice and demonstrations.

Second-hand exhibition

Our second-hand exhibition features all types of commercial kitchen appliances from leasing, rental or exchange and you might just find exactly what you're looking for to complete your kitchen. All second-hand appliances have been serviced, are ready to collect and come with a guarantee and can be viewed at any time in the online shop: www.hugentobler.ch/shop

Try out
something new:
Get a taste for
our products in
cooking paradise.



Addimat

BÄRO
Climate for
Technologies

Prognolite

c&compact

aireau

m
MEIKO

winterhalter

vendomat

BRITA

MULTIVAC

BALMERA
HAUSTECHNIK

BLANCO
PROFESSIONAL

SCHÖNWALD
Germany

Saropack

SCHALLER

Führerhandlungsgesellschaft AG

Pauli's
KITCHEN SOLUTIONS
... Apple

ENVIROPAK
WASTE SOLUTIONS

GREEN
WASTE SOLUTIONS

ERME
WASTE SOLUTIONS

gastro
perspektiv
wir coachen profifach

ROTOR
FEUERHAAR

caFina

Graps
KITCHEN SOLUTIONS

EMK

BEER
[Food perfectly preserved]

ELR
GROBGERÄTE

GEHRIG GROUP

OSWALD
CATERING

Schär + Trögl AG
Natursteinwerk

Hugentobler in numbers.



> 30 chefs in the team

advise, design, develop and plan in the field or in the planning department.

2800

devices

we install annually at our customers.

120

employees

are employed in our family business, 3 of which are apprentices.

35 000

Hold-o-mats

make everyday work easier for cooks all over the world.

1

family. Today and
in the future!



Satisfaction Guarantee

95 % of our customers rate our work in their kitchen project as good to excellent.

> 200

specialist courses or events

take place annually at the headquarters and in the branches in Switzerland.



6 locations

in Switzerland and Germany.

40 000

devices under maintenance contract. Our spare parts warehouse contains parts worth 3 million CHF that are available at any time.

Locations

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*Your partner for innovative kitchen concepts
and profitable kitchen management.*

Now and in the future.

www.hugentobler.com

