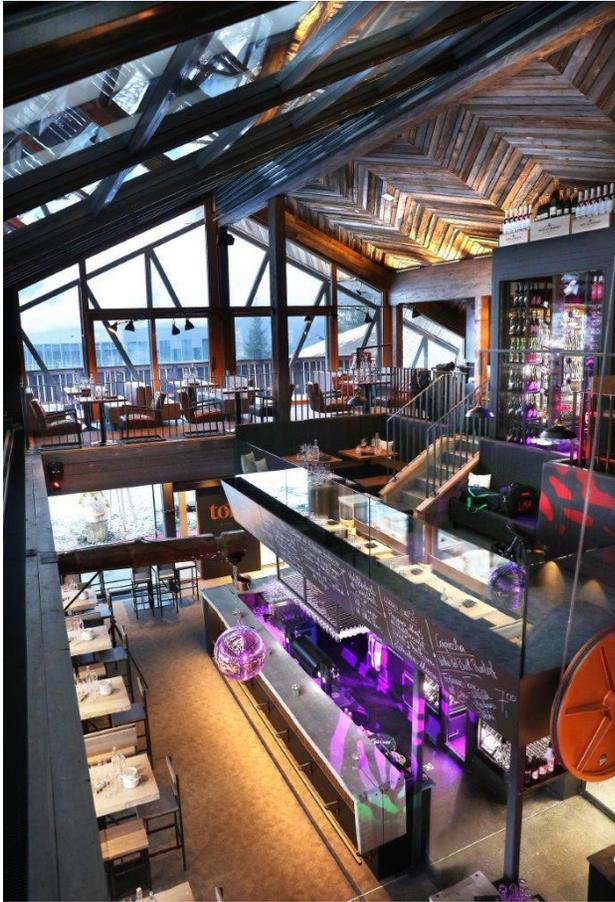


# COTTAGE CHARME MEETS HIGHTECH ON HOCHKÖNIG: A VISIT AT *TOM ALMHÜTTE*



The *Tom Almhütte* is a state-of-the-art, yet still classic, charming mountain restaurant in Maria Alm, next to the cable-car mountain station ‚Natron‘. Built in 2018 with great attention to detail, it is part of the well-known Eder Collection group. And when it comes to F & B and service technology it is an absolute showcase restaurant as well!

In the kitchen, the state-of-the-art kitchen monitors from Cuisinno facilitate pleasantly quiet and efficient processes. In service, owner Tom Schwaiger relies on NCR Orderman cash registers, handhelds and belt printers. Last but not least, for the outdoor areas, the successful restaurant owner will soon be able to offer his customers a self-ordering option via smartphones; charges will go directly to the guest’s credit card.

The decision for Cuisinno and Orderman as his ‚service infrastructure‘ had several reasons:

„You have to stay up-to-date in hospitality. We base our business on modern and reliable technology.

Thanks to the highly efficient processes enabled by that, we can pamper our guests with up to 1000 meals within 5 hours.

Cuisinno and Orderman significantly boosted our sales – and tips!“

*Tom Schwaiger, Owner*





When it comes to culinary specialties, the restaurant also has an extensive offer for its guests. Every dish is prepared only with ingredients from local farmers.

A team of eight passionate chefs and three kitchen assistants prepares first-class regional dishes. Subsequently, ten service staff members, supported by the food carriers, serve the dishes in no time.

Orders are taken using six Orderman7 handhelds, which also control the card terminals and the mobile receipt prints. For the upcoming rush in the winter season the equipment will be upgraded to a total of ten Orderman handhelds and two large Cuisinno kitchen monitors.

About the Cuisinno kitchen monitors Tom appreciates that the chef is free for quality control and he can take care of the guests, because the solution makes tedious coordinating in the kitchen obsolete. And very convenient for daily wet cleaning: the devices are 100% waterproof.

**„Yes, our 50-year-old cook initially had reservations, but after a short transition period, he does not want to work without Cuisinno anymore!“**

*Tom Schwaiger, Owner*

So, did we spark your appetite? Mind you, *Tom Almhütte* can only be reached the „old fashioned“ way, through hiking – or by cable car. A shuttle service is offered only for major events such as weddings or company events.

We want to congratulate the folks at *apro* for this successful installation.

Also, we wish Tom and his team a snowy winter – and even more success in the years to come!

*Editor’s note: Cuisinno works like a charm with Orderman handheld devices – but these are not a pre-requisite!*

*Cuisinno, a very versatile platform, supports any cash register software compatible with Windows – whether the orders come in via a handheld device or not.*

