

OUR CUISINNO KITCHEN MONITORS SAVE ANNOUNCEMENT.

Owner and Chef de cuisine, Michael Oberreiter, enjoys the silence. Concentrated, he juggles various pots and pans on the induction stove. Hot steam hisses and rises to the **Cuisinno** kitchen monitor, vegetables simmer and best meat specialities are sizzling in the pans. The Hochfuchs guests appreciate the high quality of the cuisine, that he has acquired in his hiking years at Imlauer in Salzburg, on the Arlberg, in Kitzbühel or in the Caribbean. No wonder that prominent Salzburg award-winning chefs can be found here on a regular basis. And of course the restaurant has already been rated in the Gault Millau guide. The guests appreciate the innards, which are rarely served today, the fish they have caught themselves, but also the classic roast pork from the Upper Austrian farm pig.



The basis for this success is also an efficient infrastructure in the kitchen. Instead of a constantly rattling receipt printer, a glance at the **Cuisinno** kitchen monitor serves to orientate the open orders, which thanks to a sophisticated kitchen application not only clearly lists the orders, but also summarizes the number of the same dishes from several tables. If necessary, a quick touch on the **Cuisinno** kitchen monitor - whether with gloves or with greasy fingers - and the data's are updated.

"It didn't take a day for trainees to be able to handle it properly," says the head chef and scatters roses for the software from Apro POS systems.

The ceiling installation and the integrated swivel joint ensure, that all kitchen and serving staff have a quick view from all directions. All important informations are in view, which also ensures silence in the kitchen. No shouting or screaming, visual communication is sufficient today. The cleaning of the **Cuisinno** kitchen monitor is problem-free and extremely simple to handle, because even small details such as rounded edges or internal cable routing make cleaning easy. It is not only the quality of the food that distinguishes a restaurateur, but also the quality of the technical equipment in order to be able to cook at top level over a long term.

"I would have always wished for something like that," says the senior boss enthusiastically about the quality kitchen monitor from **Cuisinno** that has been installed two years ago (2019).

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Mister Oberreiter will be happy to answer any questions you may have about his experience with the **Cuisinno** kitchen monitor.



More detailed information are available on our website www.cuisinno.com

