

Two Cooking Awards for HOBART

The catering industry has voted for its most popular new products. Global market leader HOBART won two Cooking Awards 2025 in the categories "Cooking and Oven Technology" and "Other Kitchen Technology".

Offenburg, April 28, 2025 – Two innovative products from HOBART scored highly in a survey among catering experts: The CHEF'S COMBI and the undercounter dishwasher with CUTLERY PREMIUM feature each received a Silver Cooking Award 2025.

Convincing Quality and Practicality

Each year, the trade magazine Cooking + Catering Inside conducts a reader survey to identify the most popular new product launches in the areas kitchen technology, beverage, and convenience products. The awards thus shed light on those industry innovations that make kitchen professionals' work easier and offer them the greatest benefits in their everyday processes.

"We are delighted to have received two new awards for our premium products. These two awards confirm once again that our technical innovations – whether dishwashing technology or cooking appliances – are always close to the industry's requirements and offer real added value for our customers," explains Markus Bau, Director Food Service.

CHEF'S COMBI – Everything you need, nothing you don't

The new HOBART combi steamer offers easy operation, powerful cooking programs, efficient cleaning, and low operating costs – all at a very attractive price. In addition to its many functions, it boasts three smart features that are unique to the market. Further information about the CHEF'S COMBI can be found at

www.hobart-export.com/yes-we-cook

Shaken, not polished with CUTLERY PREMIUM

After cooking comes dishwashing; and after that usually comes the drying and polishing of glasses and cutlery. Anyone with HOBART technology in their kitchen can spare this time-consuming task. In addition to TOP-DRY drying, which eliminates the need to manually dry glasses, HOBART now also eliminates the need to manually polish knives, forks, and spoons with the CUTLERY PREMIUM feature. This feature saves time, space, and staff costs, making it a win-win for any business. Further information about the new generation of undercounter dishwashers can be found at:

www.hobart-export.com/brilliant-prospects

Photos

Caption: The HOBART CHEF'S COMBI is extremely easy to use and delivers reproducible, perfect cooking results time and time again



Caption: Washing and polishing with just one machine – thanks to the new undercounter dishwasher with CUTLERY PREMIUM feature, both tasks are easily possible

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About HOBART:

Based in Offenburg, Germany, HOBART leads the world market in commercial warewashing technology. We serve customers such as hotels, restaurants and caterers, bakeries and butcheries as well as supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies across the world. HOBART develops, produces and sells warewashing and cleaning, cooking, food preparation and waste treatment appliances and systems. The company has a global workforce of 6,900 employees, approximately 1,100 of them in Germany. HOBART is a subsidiary of the US Illinois Tool Works (ITW) Group, which manufactures and sells a variety of products; the group has a staff of 44,000 employees in 800 independent companies in 51 countries.