

Trade magazine for modern catering concepts 24/7

24

Stunden

Gastlichkeit



WAREWASHING

Quick and reliable
in the background

HOBART



For the Höfer family, the country inn ‚Landgasthof Rebstock‘ is a joint project that gives them a chance to live out their passion for the catering trade. What drives them is not the profit but the family.

„We take hospitality seriously“



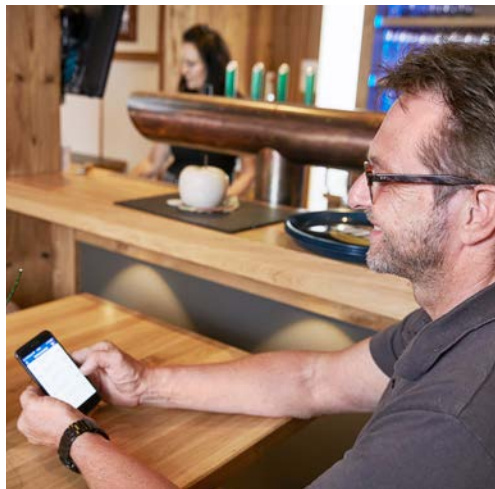
When Michael retires, his daughter Mona will take over the country inn.

FACTORS FOR SUCCESS

- The whole family puts their heart and soul into the project
- Lovingly designed ambience
- Tradition combined with state-of-the-art catering
- Excellent quality and amiable service earned them their reputation
- Suppliers and employees they can rely on
- Special events, weddings, birthdays



Michael Höfer at work.



Michael Höfer is the type of person usually described as a ‚family man‘. And he has a profound love for catering. This is per se nothing unusual. But if you look behind the curtain, it becomes evident that without his family, the master chef and butcher would not have come so far in life, at least not in gastronomy. Fate had many difficult tests in store for him: His parents‘ restaurant was lost in a fire, and an accident forced him to turn the entire concept of his newly acquired country inn upside down. Michael Höfer accepted and mastered every single challenge. Today, the country inn ‚Landgasthof Rebstock‘ in Ottenhöfen (Germany) boasts a fresh, modern appearance with a familial touch. When the family took over the country inn in 2003, things looked completely different. The house had been used as a catering establishment before, but there was a lot of deferred maintenance. For this reason, Michael Höfer first leased the country inn for five years before he plucked up courage and bought it. But three years later, he had to revise all his plans: As the result of an accident, he is no longer able to work in the kitchen himself. So, he gives his team, the country inn, and himself one year: Time for the chefs to adapt to the new situation and to learn. Time for Michael Höfer to re-calculate everything. Seven years later, he is happy with the result – business is good, the guests love the country inn and keep coming back.

Reliable partners

This is not only due to the warmth and kindness radiated by all the family, but also to the atmosphere. Wood-panelled walls, embroidered cushions on the benches, lamps reminiscent of brewery pipes: All this radiates a rustic, well thought-out charm, fresh, bright and friendly. And

obviously the food is a main factor for the popularity of the country inn. Salads, flammkuchen, cheese spaetzle, maultaschen (filled pasta cases), steaks, schnitzel, BBQed chicken: „I focus on top quality. It is what I‘m going for not only in my ingredients, but also in my suppliers and the companies I work with,“ explains Michael Höfer. For this reason, the restaurateur opted for HOBART warewashing technology: „They simply had the right equipment at the right time,“ he laughs. The most recent addition: The GP glasswasher of the PREMAX line, equipped with all the innovations make the daily dishwashing routine clean, ecological, and smart. The TOP-DRY drying for example converts the humid air after the end of the washing process and re-introduces it into the wash chamber as hot drying air, eliminating the need for manual polishing. This is a key factor: After all, the machine in the counter area of the Rebstock country inn runs up to 150 times a day in the busy season. Michael Höfer is also going to use the matching app which provides for example data on the machine status and the maintenance intervals: „This gives me all the information I need at a glance, and allows me to take action when I am not actually in the restaurant.“ But in spite of the app, the restaurateur feels that maintenance agreements are indispensable: „Sure, they do cost money, but they give me the guarantee that someone will be here quickly in an emergency.“ Such an emergency has happened once so far, but the 51-year-old is enthusiastic about the solution: „Reliability is hugely important for a warewashing solution in the catering trade. Not only regarding the machine but also the service. And the competent HOBART service is available at all times. This simply gives me confidence in

them.“ For this reason, he would not go without the „PROFI AUXXT“ hood-type dishwasher which has been doing about 90 runs per day since 2010. Talking about confidence – this is also what the guests show to the family thanks to their transparent and open concept. Thus, Michael Höfer explains frankly why the prices are higher in the weekends than on the special promotion weekdays. After 4 p.m. on Wednesdays and Thursdays, for example, you can get a steak with potato croquettes and a side salad for just 16.90 EUR. On weekends, this meal costs around 25 EUR. „Our prices should actually be higher in general, but I want us to be affordable also for young people and families,“ he explains. To make up for this, he charges higher prices in the weekends. Quality comes at a price, after all. „We take hospitality seriously. But what comes first for us is the family, not the profit.“ The restaurant business provides for the family’s livelihood but it doesn’t make the Höfers rich. Yet, Michael Höfer proudly reports that his two daughters Mona and Saskia will take over the business in six years’ time: Then, he will retire from the country inn and enjoy life unencumbered by daily routine. But he is already thinking about a post-retirement career as a consultant - after all, there’s a small but distinctive difference between retiring and dropping out. jel

www.landgasthofrebstock.de



Watch the video on www.gastroinfoportal.de to see how the dishwasher eases the Höfers‘ daily workload.



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