

HOBART receives "Best of Market" award for the 10th time

At the INTERNORGA trade show, HOBART received the coveted award BEST of Market 2025. The distinguished product was the CHEF'S COMBI, a device which offers everything you need in a professional kitchen.

Offenburg, 18 March 2025 – Having received several national and international prizes for its combi steamer **CHEF'S COMBI** (such as Kitchen Innovation Award and Golden Award – Best of the Best, Lorenzo Cagnoni Innovation Award) the Offenburg-based company HOBART now proudly accepted the "BEST of Market" award for their new product in their cooking segment portfolio.

The expert jury picked six winners from the total of 24 products that competed for the BEST of Market 2025 award. In the "Technological functionality" category, the CHEF'S COMBI from HOBART impressed with its outstanding features: easy handling, powerful cooking programmes, efficient cleaning and attractive price. Its minimal water and energy consumption and low cleaning costs ensure low operating costs.

The combi steamer is a cooking and steaming multi-talent for the hotel, restaurant and food service industry. It is also a good choice for smaller businesses, being profitable already from 30 meals per day. Available with gas or electric power supply and in capacities ranging from six to ten or 20 GN trays – the HOBART CHEF'S COMBI offers exactly the size and features that best match the requirements of any business.

About BEST of Market

The readers' award BEST of Market and expert jury award NEXT of Market were presented at the INTERNORGA in Hamburg on 14 March 2025. A total of eleven

winners received awards, six of them in the frame of the readers' prize as BEST of Market 2025. Five other manufacturers were presented the expert jury's prize NEXT of Market 2025.

This prize is awarded every year by the B&L Medien Gesellschaft. In early 2025, the publishing house called upon its readers to vote via online survey for the supplier who was to receive the BEST of Market award. The results are based on the votes by representatives from the food service, restaurant, and hotel industry who voted based on their practical experience.

Photo



Caption: Ozan Cicek, HOBART Head of Sales Cooking and Elke Vollmer, HOBART Manager International Marketing & Communication, accepted the BEST of Market 2025 at the INTERNORGA trade fair.

Credit: Reprint for editorial use free of charge with the credit "Photo: HOBART"

Contact for press inquiries:

HOBART GmbH

Press office

Phone +49 781 600-1182

E-mail: press@hobart-export.com

Website: www.hobart-export.com

Follow us on:



[LinkedIn](#)



[Facebook](#)



[Instagram](#)



[YouTube](#)

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 46,000 employees in 800 independent companies in 51 countries.