As Seen In

Restaurant News.

Arooga's Installs Kitchen of the Future Starts Franchising

The kitchen of today is increasingly becoming one of innovation where equipment automates much of the cooking process. Arooga's Grille House & Sports Bar is among the first to use automated restaurant innovation. Arooga's is utiliz-

ing the Middleby Marshall/CTX Kitchen of the Future, the latest cooking technology to enable restaurants to provide excellent, consistent food and superior service to customers. The Kitchen of the Future allows restaurants to become automated



saving on time and labor while delivering a consistent product.

"Installing the Kitchen of the Future allows my restaurants to save on labor, energy and deliver a great-tasting, consistent product twice as fast. The Kitchen of the Future has reduced labor by more than 3000hours in every Arooga's kitchen," said Gary Huether Jr., Co-founder and President of Arooga's Grille House & Sports Bar.

Arooga's Grille House & Sports Bar was named winner of America's Next Top Restaurant Franchise and operates eight locations with more on the way.

Mr. Huether was introduced to the concept of the Kitchen of the Future after learning about Chili's installation of the new cooking equipment in all of their U.S. locations. "After Chili's success with Kitchen of the Future it was an easy choice to make," Huether added. "The unit is able to cook Arooga's menu much better and more consistently than I had ever anticipated."

With tremendous customer satisfaction, Arooga's has been able to start franchising the next top restaurant. For franchise opportunities visit www.aroogas. com/franchising. Contact Keith Swade at 215-450-9388, or keithswade@aroogas.com.



