



TRUST YOUR FOOD SAFETY TO THE DISHROOM EXPERTS

Best-in-class solutions designed to meet NSF sanitization requirements in the toughest kitchen environments.

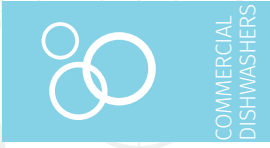


HOBART S-SERIES DELIVERS A BEST-IN-CLASS WASH EXPERIENCE THAT CAN'T BE MATCHED





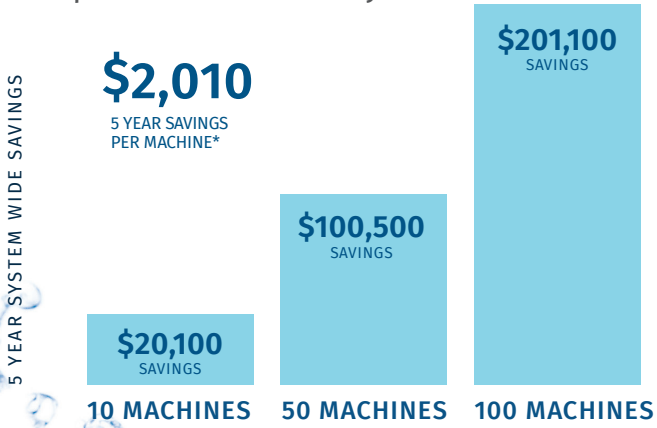
PEACE-OF-MIND FOR YOUR OPERATIONS



Food Safety Protection	Hobart S-Series	Company E
NSF Rinse Temperature Assurance (Integrated Booster)	+	-
Undertemp lockouts	+	-
Protected pumps & motors	+	-
Built in wash tank heater	+	-
Best-In-Class Performance		
2hp, 160 GPM wash system for more powerful wash	+	-
NSF rated pot & pan cycles	+	-
New energy efficient technology	+	-
30% less water consumption than Machine E	+	-
Up to 30% less labor time per day	+	-
Lowest total cost of operation	+	-
Flexibility to own equipment	+	-

GREATER LIFETIME VALUE

Hobart dishmachines consume less water, energy, & chemicals which saves money & improves sustainability.



HOBART MAKES IT EASY

- Responsive Service Team in all 50 States
- Customized Service Programs
- Installation Programs
- 18 Month & Extended Warranties
- Financing Options with Low Monthly Payments
- Managed Dishroom Integration

To learn more about Hobart commercial dishwashers and receive a customized cost-of-operations audit, visit hobartcorp.com or call us at 888-4HOBART.

*Cost & labor savings calculated with Hobart's Total Cost of Ownership Audit comparing Hobart AM15SCB and the Kay QSR Low Temp Machines. Cost savings calculated on 40 racks per day for water, energy, and chemical usage. Labor savings calculated on machine throughput in racks per hour. Contact Hobart for a customized TCO audit.