

# WHY RISK IT?

SANITIZATION IS NO GAMBLE.

**GUIDE TO WAREWASHING METHODS** 





## **WHY RISK IT?**

SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Hobart Dishmachine.

### MANUA DISHWASHING



/ GALLON of rinse water per cycle





Soiled ware is washed, rinsed and sanitized **by hand, creating potential** risks in the sanitization process

Automating the sanitization process

TAKES AWAY THE POTENTIAL for human error

Over 400,000 gallons of water per year used in a typical 3-compartment sink

daddaddaddaddadda A Hobart AM16 can save up to **70,000 gallons** of water per year versus competitive machines.



The proper temperatures to meet FDA Food Code are

**NOT ALWAYS FOLLOWED** by operators during manual washing



of microorganisms

## RISK OF



if space for air drying is not adequate







Wash basins can present **HEALTH AND** SAFETY RISKS

if not monitored properly

Consistent wash and rinse temperatures are displayed on the machine for monitoring





**CHEMICAL DOSING** is not always consistent due to human error



Employees are required to come in contact with hot water and chemicals,

**CREATING RISK FOR BURNS AND CUTS** 



Automated dishwashers **IMPROVE EMPLOYEE MORALE** 





Machine features support ergonomics for **OPERATOR EASE-OF-USE** 

**AMPLE SPACE** REQUIRED

for manual cleaning process





# The PEACE OF MIND, RELIABILITY and WATER SAVINGS

that a commercial dishwasher brings to the clean-up process is a significant advantage.



**AM16** 



**AM16T** 



**AM16ASR** 



**AM16VLT-ADV** 

THE PERFECT HOBART DISHWASHER IS WAITING. CONTACT US TODAY TO LEARN MORE.



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