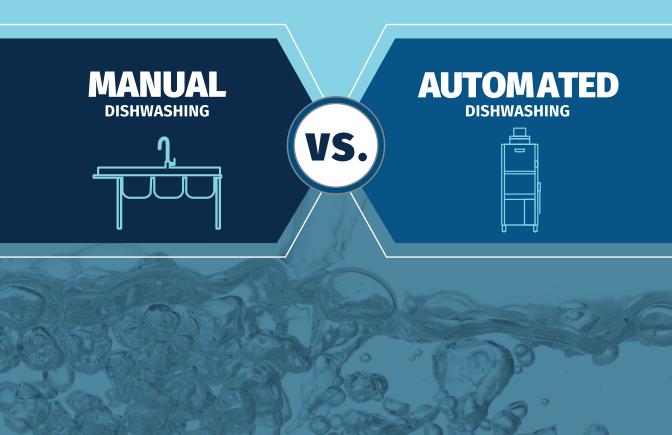


WHY RISK IT? SANITIZATION IS NO GAMBLE.

GUIDE TO WAREWASHING METHODS





WHY RISK IT? SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Hobart Dishmachine.

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MANUAL DISHWASHING	S. AUTOMATED DISHWASHING
120 GALLONS of water to fill basins	1.2 GALLONS of rinse water per cycle
Wash ONE POT at a time	Wash up to 20 RACKS PER HOUR
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	A Hobart PW10 will use 37,230 gallons of water per year in a typical kitchen ENERGY STAR
The proper temperatures to meet FDA Food Code are NOT ALWAYS FOLLOWED by operators during manual washing	180°F final rinse sanitizing KILLS 99.99% of microorganisms
RISK OF BUELLASTING If space for air drying is not adequate	High-temperature dishwashers FLASH-DRY ware upon exiting the machine
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



Meets Sanitization Assurance

required by NSF International for food safety

Employees are required to come in contact with hot water and chemicals, **CREATING RISK FOR BURNS AND CUTS**



Automated dishwashers IMPROVE EMPLOYEE MORALE



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Machine features support ergonomics for OPERATOR EASE-OF-USE

AMPLE SPACE REQUIRED for manual cleaning process



Commercial Dishwashers have **SMALL** footprints and **HIGH** throughput

The **PEACE OF MIND**, **RELIABILITY** and **WATER SAVINGS**

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



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



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1-888-4HOBART (1-888-446-2278) 1-937-332-3000 Hobart 701 S. Ridge Ave. Troy, OH 45373