

GUIDE TO WAREWASHING METHODS

SANITIZATION IS NO GAMBLE.

WHY RISKIT?

HOBART

SDNIVAS ABTAW RELIABILITY and The PEACE OF MIND,

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



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

F48529 (08/21) ©2021 Hobart **TAABOH**

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WHY RISK IT?

SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Centerline™ Dishmachine.

MANUA







GALLON LESS THAN 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

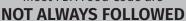
Over 400,000 gallons of water per year used in a typical 3-compartment sink

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A Centerline™ undercounter will use **20,500 gallons** of water per year

in a typical kitchen

The proper temperatures to meet FDA Food Code are



by operators during manual washing



180°F final rinse sanitizing of microorganisms

RISK OF

if space for air drying is not adequate



High-temperature dishwashers 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**





Machine features support ergonomics for

OPERATOR EASE-OF-USE

AMPLE SPACE REQUIRED

for manual cleaning process



