

HOBART

WHY RISK IT?

SANITIZATION IS NO GAMBLE.

GET A BETTER CLEAN WITH A HOBART DISHWASHER.

THE **PEACE OF MIND, RELIABILITY** AND **WATER SAVINGS** THAT A COMMERCIAL DISHWASHER BRINGS TO THE CLEAN-UP PROCESS IS A SIGNIFICANT ADVANTAGE.



MANUAL DISHWASHING

VS.

AUTOMATED DISHWASHING

120 GALLONS
OF WATER TO FILL SINKS



Over **140,000 gallons** of water per year used in a typical 3-compartment sink



1.2 GALLONS
of rinse water per cycle



75,000
GALLONS OF WATER SAVED
Vs. A 3-COMP SINK



Wash
ONE POT
at a time

**RISK OF
WET NESTING**

if space for air drying is not adequate



SAVE TIME
Wash 400 Sheet Pans
per hour with the PW20n

High-temperature dishwashers
FLASH-DRY
ware upon exiting the machine



The proper temperatures to meet FDA Food Code are
NOT ALWAYS FOLLOWED
by operators during manual washing



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

180°F final rinse sanitizing



KILLS
99.999%
of microorganisms



Automating the sanitization process
TAKES AWAY THE POTENTIAL
for human error

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



SANITIZATION
is inconsistent
due to human error



Automated dishwashers
IMPROVE EMPLOYEE MORALE



Sanitization Assurance

helps deliver NSF food safety requirements on every cycle

HOBART



LET'S TALK: Call 888-4HOBART (888-446-2278) or visit us online to get more information, receive a quote, or request a free cost of operations audit.



www.HobartClean.com