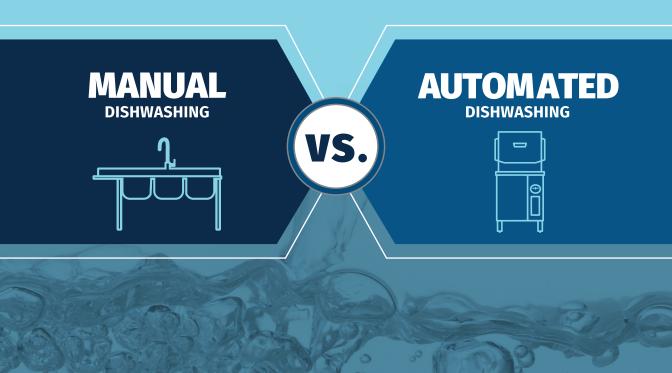


WHY RISK IT?

SANITIZATION IS NO GAMBLE.

GUIDE TO WAREWASHING METHODS



HOBART

WHY RISK IT?

SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Hobart Dishmachine.

MANUA DISHWASHING



GALLON of rinse water per cycle



Wash up to **58 RACK**



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

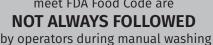


daddaddaddaddadda

A Hobart AM15VLT will use **42,000 gallons** of water per year in a typical kitchen



The proper temperatures to meet FDA Food Code are





of microorganisms

RISK OF



110°

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.



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



hobartcorp.com

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