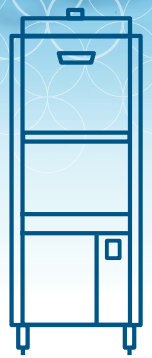
HOBART

WHY RISK IT?

SANITIZATION IS NO GAMBLE.

GET A BETTER CLEAN WITH A HOBART DISHMACHINE.

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		**1.2** GALLONS of rinse water per cycle
Over **140,000 gallons** of water per year used in a typical 3-compartment sink		**75,000** GALLONS OF WATER SAVED Vs. A 3-COMP SINK — ENERGY STAR
Wash **ONE POT** at a time		**SAVE TIME** Wash 400 Sheet Pans per hour with the PW20n
RISK OF WET NESTING if space for air drying is not adequate		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 (110°)		180°F final rinse sanitizing **KILLS 99.999%** of microorganisms
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**
Employees are required to come in contact with hot water and chemicals, **CREATING RISK FOR BURNS AND CUTS**		Automated dishwashers **IMPROVE EMPLOYEE MORALE**
SANITIZATION is inconsistent due to human error		**Sanitization Assurance** helps deliver NSF food safety requirements on every cycle

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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