

HOBART

WHY RISK IT?

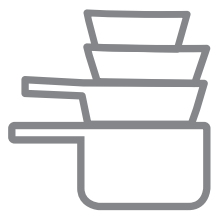
SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Hobart Dishmachine.

VS.

MANUAL DISHWASHING

120 GALLONS
OF WATER TO FILL BASINS



Wash
ONE POT
at a time

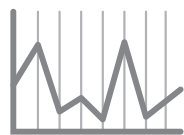
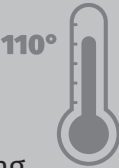


Soiled ware is washed, rinsed and sanitized **by hand, creating potential risks in the sanitization process.**

Over **170,000 gallons** of water per year used in a typical 3-compartment sink.



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



Wash sinks can present **HEALTH AND SAFETY RISKS** if not monitored properly.



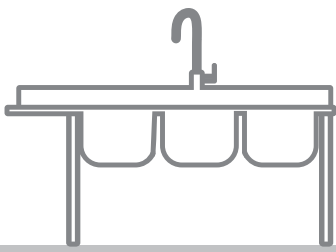
CHEMICAL DOSING is not always consistent due to human error.

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



Potential for **BACK STRAIN** due to bending, even workers' comp claims.

AMPLE SPACE REQUIRED for manual cleaning process.



HIGH COST
OF WATER & CHEMICALS

AUTOMATED DISHWASHING



3/4 GALLON
of rinse water per cycle

Wash up to

**65 RACKS
PER HOUR**



Automating the sanitization process
TAKES AWAY THE POTENTIAL
for human error.

A Hobart AM15SCB will use
50,000 gallons
of water per year
in a typical kitchen.



180°F final rinse sanitizing

**KILLS
99.99%**
of microorganisms.



**Consistent wash and
rinse temperatures
are displayed on
the machine for
monitoring**



**CONSISTENT
SANITIZATION**
and chemical dosing
on every cycle.



Automated dishwashers
IMPROVE EMPLOYEE MORALE.



Machine features support
ergonomics for
OPERATOR EASE-OF-USE.



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

SAVE UP TO

\$5.4K/YR
over 3 compartment sinks



PEACE OF MIND, RELIABILITY and WATER SAVINGS

Improve your operations
with the AM15SCB Commercial
Dishwasher from Hobart

