



Maintenance Kits customers have an opportunity to improve machine performance, food operation efficiencies and maintenance department productivity.

Some companies only service their dish machines after they've failed. For 24/7 operations that serve high volumes of meals per day, this unplanned downtime is highly disruptive and costly. Performing regular and thorough preventive maintenance leads to greater uptime and machine efficiency. Preventive maintenance is easier than ever when using Hobart's dishwasher Maintenance Kits and the included instructions.

*Regular use of kit parts contribute to peak machine performance.*

#### **Performance Contributors**

##### **Wash Arm O-rings, Nozzles and End Caps**

- ✓ Promote proper water pressure
- ✓ Optimize coverage across ware items
- ✓ Increase worker safety and lower water consumption by sealing water inside machine
- ✓ Minimize chemical consumption and cost
- ✓ Maximize wash quality

##### **Drain O-rings**

- ✓ Help prevent fill issues and corresponding motor failures

##### **Floats**

- ✓ Help prevent heat element failures due to incorrect water level sensing
- ✓ Help ensure that elements energize at the right time thus delivering proper sanitization

##### **Vacuum Breakers**

- ✓ Prevent chemicals and dirty wash water from flowing back into potable water
- ✓ Reduce electrical component failures caused by spray redirection
- ✓ Help prevents water hazards on the floor, walls, ceiling caused by water escaping through failed breakers
- ✓ Minimize water consumption

##### **Curtains and Curtain Rods**

- ✓ Keep water and heat from escaping the machine
- ✓ Minimizes chemical usage due to water blowing past curled or stiff curtains

*Kit parts vary by machine model.*

Preventive maintenance is recommended approximately every six months for a typical food service operation. This process includes replacement of the high-wear parts that are included in Maintenance Kits.

*Proper preventive maintenance sets the stage for key operational improvements.*

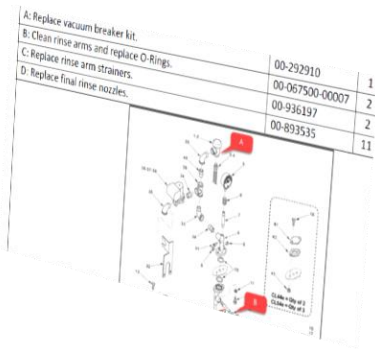
**Food Operation Advantages**

- Reduced breakdown repair costs
- Fewer breakdowns from worn maintenance parts
- Reduced overall downtime
- Increased energy efficiency

**Maintenance Department Advantages**

- Kits are quick to order
- Instructions make installation easy
- Kits include the parts you need
- Parts cost less as a kit
- Technicians are more productive

*Maintenance Departments experience their own efficiencies when using kits.*



For questions and orders, contact Inside Sales at  
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