

WHY RISK IT?

SANITIZATION IS NO GAMBLE.

GUIDE TO WAREWASHING METHODS





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SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Hobart Dishmachine.

MANUA DISHWASHING



Z GALLONS of rinse water per cycle



Wash up to 20 RACK

Automating the sanitization process

TAKES AWAY THE POTENTIAL

for human error



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

A Hobart PW10 will use **37,230 gallons** of water per year

in a typical kitchen



Over 400,000 gallons of water per year used in a typical 3-compartment sink

daddaddaddaddadda

The proper temperatures to meet FDA Food Code are



110° by operators during manual washing



of microorganisms

RISK OF



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**



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 PREP WASHER IS WAITING. CONTACT US TODAY TO LEARN MORE.



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