THE PERFECT HOBART PREP WASHER IS WAITING.

Contact us today to learn more.

PW10

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The process is a significant advantage, that a commercial dishwasher brings to the clean-up.

Water savings and reliability, The peace of mind.

WHY RISK IT? SANITIZATION IS NO GAMBLE.

Guide to Warewashing Methods
WHY RISK IT?
SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Hobart Dishmachine.

**Manual Dishwashing vs. Automated 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.

**Automated Dishwashing**

Wash up to **20 Racks Per Hour**

Automating the sanitization process takes away the potential for human error.

**Over 400,000 Gallons of Water per Year**

The proper temperatures to meet FDA Food Code are **not always followed** by operators during manual washing.

**180°F Final Rinse Sanitizing**

High-temperature dishwashers **flash-dry** ware upon exiting the machine.

**Risk of Wet Nesting**

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.

Commercial Dishwashers have **small** footprints and **high** throughput.

1. **Wash Basins can present Health and Safety Risks** if not monitored properly.

   - **Soiled ware is washed, rinsed and sanitized by hand,** creating potential risks in the sanitization process.
   - **Over 400,000 gallons of water per year** used in a typical 3-compartment sink if space for air drying is not adequate.
   - **180°F final rinse sanitizing** kills **99.999%** of microorganisms.

2. **Employees are required to come in contact with hot water and chemicals,** creating **risk for burns and cuts**.

   - **Chemical dosing** is not always consistent due to human error.
   - **Over 400,000 gallons of water per year used** in a typical kitchen.
   - **1.2 gallons of rinse water per cycle**.

3. **Wash up to 20 racks per hour**.

   - **Automating the sanitization process** takes away the potential for human error.
   - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.

4. **Commercial Dishwashers** have **small** footprints and **high** throughput.

   - **Automatic dishwashers improve employee morale**.
   - **Machine features support ergonomics** for **operator ease-of-use**.

5. **Wash up to 20 racks per hour**.

   - **Wash basins can present Health and Safety Risks** if not monitored properly.
   - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.

6. **Employees are required to come in contact with hot water and chemicals,** creating **risk for burns and cuts**.

   - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.
   - **Automated dishwashers improve employee morale**.
   - **Machine features support ergonomics** for **operator ease-of-use**.

7. **Wash up to 20 racks per hour**.

   - **Wash basins can present Health and Safety Risks** if not monitored properly.
   - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.

   **Automated dishwashers improve employee morale**.

   - **Machine features support ergonomics** for **operator ease-of-use**.

8. **Wash up to 20 racks per hour**.

   - **Wash basins can present Health and Safety Risks** if not monitored properly.
   - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.

   **Automated dishwashers improve employee morale**.

   - **Machine features support ergonomics** for **operator ease-of-use**.

9. **Wash up to 20 racks per hour**.

   - **Wash basins can present Health and Safety Risks** if not monitored properly.
   - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.

   **Automated dishwashers improve employee morale**.

   - **Machine features support ergonomics** for **operator ease-of-use**.

10. **Wash up to 20 racks per hour**.

    - **Wash basins can present Health and Safety Risks** if not monitored properly.
    - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.

    **Automated dishwashers improve employee morale**.

    - **Machine features support ergonomics** for **operator ease-of-use**.

11. **Wash up to 20 racks per hour**.

    - **Wash basins can present Health and Safety Risks** if not monitored properly.
    - **Consistent wash and rinse temperatures are displayed on the machine** for monitoring.

    **Automated dishwashers improve employee morale**.

    - **Machine features support ergonomics** for **operator ease-of-use**.
The **PEACE OF MIND**, **RELIABILITY** and **WATER SAVINGS**

that a commercial dishwasher brings to the clean-up process is a significant advantage.

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**CONTACT US TODAY TO LEARN MORE.**