

Hobart Water Treatment Solutions



Every foodservice operation runs on water. The quality of your water is more than a matter of taste. It's a matter of performance. The productivity and operational cost of all your water-fed food equipment are directly affected by the quality of the water that feeds them.

Even a little scale is a big expense.

Any water-fed equipment that requires high temperatures creates a “scale-friendly” environment. High temperatures dissolve hard minerals in water and they reform as solid scale deposits. Scale acts as an insulator, inhibiting heat energy transfer. The result is slower heat cycles, clogged drains and increased energy consumption. Just 1/8 inch of scale buildup on your equipment can increase your energy bills by 20% or more. Booster heaters, dish machines, steamers, proofers, combination ovens, rack and deck ovens are all highly susceptible to scale.



Call your local Hobart Service representative today at 1-888-4HOBART to schedule a water treatment and preventive maintenance consultation.



The best protection for your equipment: We guarantee it.

The leading cause of water-related issues in foodservice is improper maintenance of equipment. Water treatment cartridges are not changed on schedule, resulting in scale buildup that goes unnoticed. A regular maintenance schedule is essential for your water treatment equipment. Only your Hobart technician can provide everything your equipment needs—installation, service and maintenance:

- 1. Installation.** After an informed diagnosis, recommending and installing the appropriate water treatment device.
- 2. Service.** Repairing equipment previously damaged by water-related issues or problems. Now when you buy Hobart warewash, bakery, combi oven or steam equipment, you can protect and bundle your purchase with Hobart water treatment solutions and service.
- 3. Maintenance.** Replacing water treatment cartridges on schedule, protecting your equipment and increasing your productivity. The best way to ensure proper care of your equipment is with a Hobart Preventive Maintenance Program, a regular schedule of inspections, adjustments, lubrications and more, with recommended repairs when a problem is identified.

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Hobart has four quality water treatment products to protect food and beverage equipment.

ScaleStick™ Systems

Hobart ScaleStick™ Systems are a low-cost solution for scale and corrosion. Designed for steam equipment, combination ovens and proofers, ScaleStick contains NSF-approved HydroBlend™ technology. It fits any standard 10" or 20" filter housing. The clear housing of the cartridge lets you monitor the need for product change with just a glance.

ScaleStick™ Extreme Systems

To protect booster heaters and dish machines, there's ScaleStick™ Extreme Systems—Warewash. Unaffected by high temperatures, they're ideal for scale prevention and corrosion control. Like other Hobart Water Treatment cartridge housings, a quick glance tells you if a replacement is needed.

Reverse Osmosis System Model RO-150

Hobart's Reverse Osmosis System Model RO-150 filters out up to 98% of mineral deposits for unparalleled scale prevention and corrosion control. It's designed for water-fed, low-flow equipment, such as steamers, proofers, and combination and rack ovens.

AquaPrime™ Systems

To take care of all beverage and ice machine applications, you can't do better than AquaPrime™ Systems. They remove chlorine taste, odor and provide protection from mineral scale buildup and corrosion.



888 4HOBART
www.hobartservice.com