



WHY RISK IT? SANITIZATION IS NO GAMBLE.

GET A BETTER CLEAN WITH A HOBART DISHWASHER.

THE **PEACE OF MIND, RELIABILITY** AND **WATER SAVINGS** THAT A COMMERCIAL DISHWASHER BRINGS TO THE CLEAN-UP PROCESS IS A SIGNIFICANT ADVANTAGE.



MANUAL DISHWASHING

VS.

AUTOMATED DISHWASHING

120 GALLONS
OF WATER TO FILL SINKS



Over **140,000 gallons** of water per year used in a typical 3-compartment sink



.67 GALLON
of rinse water per cycle

A Hobart AM16 can save up to **70,000 gallons of water per year** versus competitive machines.



Wash **ONE POT** at a time

RISK OF WET NESTING

if space for air drying is not adequate



Wash up to **72 RACKS PER HOUR**



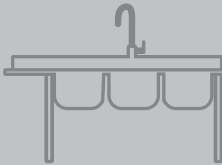
High-temperature dishwashers **FLASH-DRY** ware upon exiting the machine



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



AMPLE SPACE REQUIRED for manual cleaning process



180°F final rinse sanitizing **KILLS 99.999%** of microorganisms



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

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



SANITIZATION is inconsistent due to human error

Automated dishwashers **IMPROVE EMPLOYEE MORALE**



Sanitization Assurance helps deliver NSF food safety requirements on every cycle



LET'S TALK: Call 888-4HOBART (888-446-2278) or visit us online to get more information, receive a quote, or request a free cost of operations audit.



www.hobartclean.com