WHY RISK IT? SANITIZATION IS NO GAMBLE.

GET A BETTER CLEAN WITH A HOBART DISHMACHINE.

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



DISHWASHING



AUTOMATED

DISHWASHING

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



.62 GALLON of rinse water per cycle

A Hobart LXnR will use 6,400 gallons of water per year in a typical kitchen







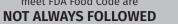








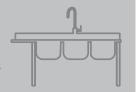
The proper temperatures to meet FDA Food Code are



by operators during manual washing

AMPLE SPACE REQUIRED

for manual cleaning process







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





Sanitization Assurance

helps deliver NSF food safety requirements on every cycle

All LXn calculations are based on a machine with 2 level accessory



