



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

.62 GALLON of rinse water per cycle

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

Wash **ONE POT** at a time

RISK OF WET NESTING if space for air drying is not adequate

Wash up to **48 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**

NSF Sanitization Assurance helps deliver NSF food safety requirements on every cycle

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



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