









WASH SMARTER

WITH HOBART DISHWASHERS



WHY CHOOSE A HOBART DISHWASHER INSTEAD OF A THREE-COMPARTMENT SINK?

Hobart dishwashers are your ticket to a cleaner, more profitable future. Our ultra-reliable dishwashers use industry-best technology to help you get more done, more consistently, and in less time. Some models even work without chemical sanitizers! And because our lineup of field-proven dishwashers is ENERGY STAR® certified, you'll use less water and energy while ranking in significant utility savings. At the end of the day, Hobart is the smart choice for improving your business: a name you trust and equipment that works for you, load after load

FDA Food Code	Hobart LXe Warewasher	3 Compartment Sink
SCRAPPING		
Scrap food from ware, utensils and pots before next phase.	Manual Process	Manual Process
WASHING		
Use hot water with detergent (Minimum 100°F) 	Automatically adds detergent and maintains proper wash water temperature	Employee responsible for adding detergent and ensuring proper wash water temperature is maintained 
RINSING		
Use clean water to rinse detergent off	No code requirement specified	No code requirement specified
SANITIZING		
Use clean sanitized water (min 55°F to 120°F) 	Automatically used clean sanitized water at proper 120°F-180°F rinse temperature	Employee responsible to maintaining proper rinse water temperature 
Sanitize using 25-100ppm (depending upon sanitizer) 	Automatically adds recommended amount of sanitizing agent	Employee responsible for measuring and adding proper amount of sanitizing agent 
Soak for at least 7-30 seconds (depending upon sanitizer) 	Sanitizing cycle is automatically set at proper exposure time	Employee responsible for soaking ware in sanitizer for required time 
DRYING		
Air dry ware on corrosion resistant surface (not towel drying)	Option to add a heat / dry agent to help drying process. Flash drying occurs on high temp models.	Manual Process



Consistency

- MORE CONSISTENT CLEAN — custom software to help ensure a clean, sanitized dish
- Cleaner dishes lead to better quality product and customer satisfaction

Labor Savings

- INCREASED PROFITABILITY — Significant labor savings... less scrubbing
- IMPROVED PRODUCTIVITY — wash more dishes, faster.

Automation

- Ergonomic features make life easier for operators and steam elimination is better for the store environment
- No worrying about changing water, diluting detergents and maintaining temperatures
- USES LESS WATER — Uses less than 1 gallon of water per cycle vs. 120 gallons to fill 3 sinks