

WHY RISK IT? SANITIZATION IS NO GAMBLE.

Get a more effective clean with a Centerline™ Dishmachine.

VS.

MANUAL DISHWASHING

120 GALLONS
OF WATER TO FILL BASINS



Wash
ONE POT
at a time

AUTOMATED DISHWASHING



LESS THAN **1 GALLON**
of rinse water per cycle

Wash up to

**24 RACKS
PER HOUR**



Soiled ware is washed, rinsed and sanitized **by hand, creating potential risks in the sanitization process**

Automating the sanitization process
TAKES AWAY THE POTENTIAL
for human error

Over **400,000 gallons** of water per year used in a typical 3-compartment sink



A Centerline™ undercounter will use
20,500 gallons
of water per year
in a typical kitchen



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



180° F final rinse sanitizing

**KILLS
99.999%**
of microorganisms

RISK OF WET NESTING

if space for air drying is not adequate



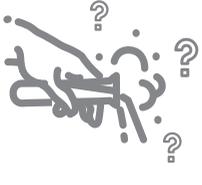
High-temperature dishwashers
FLASH-DRY
ware upon exiting the machine



Wash basins can present **HEALTH AND SAFETY RISKS** if not monitored properly



Consistent wash and rinse temperatures are displayed on the machine for monitoring



CHEMICAL DOSING
is not always consistent
due to human error



Meets Sanitization Assurance
required by NSF International for food safety

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



Automated dishwashers
IMPROVE EMPLOYEE MORALE

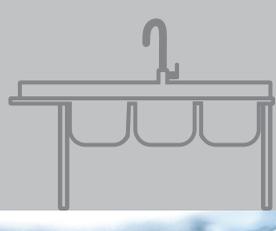


Potential for
BACK STRAIN
due to bending, even workers' comp claims



Machine features support ergonomics for
OPERATOR EASE-OF-USE

AMPLE SPACE REQUIRED
for manual cleaning process



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

The PEACE OF MIND, RELIABILITY and WATER SAVINGS

that a commercial dishwasher brings to the clean-up process is a significant advantage.



centerline
by HOBART



LXe



advansys LXeR