

Al-based warewashing in a hospital

Modern, efficient and forward-looking - the new HOBART FLOW Line is bringing artificial intelligence into large-scale catering technology: the flight-type dishwasher with AI technology is being deployed in the municipal hospital in Heinsberg.

Offenburg, 01 October 2025 – Hundreds of meals are freshly prepared daily for patients, staff and visitors in the municipal hospital in Heinsberg. State-of-the-art technology is deployed for the processes in the canteen kitchen to run smoothly. After 26 years, the new HOBART FLOW Line is taking the place of a an outdated HOBART flight-type dishwasher – and introducing several innovations at the same time, combining efficiency, sustainability and cost savings.

Al technology: Deep Learning in the wash up area

The new FLOW Line flight-type dishwasher series has a modular construction. Pre-wash, main wash, drying and intermediate zones are planned individually for each customer - depending on the wash volume.

The Heinsberg hospital started using HOBART warewashing equipment back in 1989. The decision-makers took into account the long-standing and very positive relationship developed with HOBART as well as the new AI-based warewashing when opting for the new FLOW Line. René Tellers, the hospital's technical director, is clear of the benefits: "FLOW Line gives us a very good overview of energy data and consumption. Through the new installation, we have reduced water consumption and really cut operating costs."

Using artificial intelligence, the innovative SMART VISION CONTROL feature (patent pending) identifies every item that is loaded onto the conveyor, ensuring perfect flow in the kitchen. The FLOW Line software has been trained with data of more than 80,000 pictures. The neuronal networks generated during this process identify the incoming wash ware within fractions of a second from the camera pictures, and immediately adjust the respective wash and dishwashing parameters accordingly. In addition, we offer optional Performance Packages that further reduce the machine's consumption and





increase operating safety so that errors are excluded even with inexperienced staff. This guarantees optimum wash results with low levels of water consumption – regardless of who is operating the machine.

Compelling value for money

"We don't just wash dishes but also pans, utensils and trays; and there's lots of different materials. Thanks to the new machine with camera recognition, everything is running wonderfully and we are very happy with the results," explains Frank Seibert, head of the hospital kitchen. Overall, cleaning has been greatly simplified thanks to the well thought-out automation. This speeds up processes and allows them to run smoothly. A lot of tasks don't have to be performed any more, reducing manual work to a minimum. "It was not only the innovative technology, but also the trusting and long-standing relationship we had with HOBART and the compelling value for money that persuaded us to buy the new FLOW Line," stresses Tellers.

For detailed information about HOBART and the product, please visit www.hobart-export.com/flow
To read the reference report: Städtisches Krankenhaus Heinsberg FLOW Line



Photos:



<u>Caption:</u> After 26 years, the Heinsberg hospital replaced its outdated HOBART flight-type dishwasher with a brand new HOBART FLOW Line.







<u>Caption:</u> The AI-supported SMART VISION CONTROL feature identifies which wash ware item is entering the machine and guarantees optimum wash results with minimum water consumption.



<u>Caption:</u> René Tellers, technical director (left) and Frank Seibert, head of the kitchen (right) are delighted with the new HOBART FLOW Line flight-type dishwasher.

<u>Information about pictures:</u>

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Based in Offenburg, Germany, HOBART is one of the world's leading manufacturers of commercial warewashing technology. We serve customers such as hotels, restaurants and food service companies, bakeries and meat production as well as supermarkets, airlines, cruise ships, automotive suppliers, research centres, and pharmaceutical companies across the world. HOBART develops, produces, and sells warewashing, cooking, food preparation, and food waste management appliances and systems. The company has a global workforce of 6,900 employees, approximately 1,100 of them in Germany. HOBART is a subsidiary of the US Illinois Tool Works (ITW) Group, which manufactures and sells a variety of products; the group has a staff of 44,000 employees in 800 independent companies in 51 countries.