



EFFICIENCY AND SUSTAINABILITY GO HAND IN HAND



he PROFI flight-type dishwasher by HOBART at the Loretto hospital in Freiburg is literally churning out clean dishes. Several times a day - 365 days a year. The washing volume is huge: the clinic in Baden has 210 beds available to accommodate patients. Depending on what is on the menu on a certain day, one single person uses up to 14 items of dishes and cutlery for lunch alone. On top of that, there are the staff and visitor dishes. Thus, up to 3500 items need to be cleaned around lunchtime.

A lot of energy is thus required, turning efficiency and sustainability into important quality features of the flight-type dishwasher.

Among other things, Thomas Aigner is responsible for organisation, planning and implementation in the "Food and Beverage" department at the Loretto hospital. For many years, the F&B manager has been relying on HOBART dishwashing solutions.

Our flight-type
dishwasher washes
the lunchtime dishes in just one
hour. But apart
from the speed,
the correct washing
result is also very
important. And with
HOBART, the result
is impeccable«,

says Aigner and goes on to illustrate the significance of cleanliness and hygiene at the hospital:

In the kitchen, we bear a large responsibility and clean dishes are immensely important.«



The first dishwashing shift starts already early in the morning of each day. Apart from the breakfast dishes, all plates, cups, bowls, containers, cloches, trays and cutlery that were used through the night are first of all cleared away and then placed onto the conveyor of the head-high dishwashing system. Only a little while later, the wash ware emerges from the other end ready to be used again. At the same time,

the energy provided by the HO-BART heat pump CLIMATE-PRO is used as efficiently as possible. That means that the heat contained in the exhaust air is continuously returned to the wash cycle. In the process, the hot machine exhaust air flows over the condenser in the heat pump. The cold intake fresh water absorbs this thermal energy, thus avoiding energy losses and lowering operating costs. In addition, it is no longer necessary to provide a direct on-site connection to the ventilation and air-conditioning system.

STATE FUNDING OF UP TO 30 %

In addition, every purchaser of a HOBART industrial dishwasher with heat pump receives a government grant of up to 30% from the German Federal Office of Economics and Export Control (only available in Germany). "That is a great thing and the applica-







tion was approved within two weeks. Thanks to this grant, the heat pump virtually did not cost us anything," Aigner recounts. And as a result of constantly low exhaust air temperatures, the room climate is improved at the same time. Especially the dishwashing staff is in high spirits about this.

Before that, it sometimes got very hot in the scullery, especially in summer. Now the room climate is a lot more pleasant. The noise load has also been reduced. It almost drives you crazy to work in the kitchen for many hours when all the appliances are running. Now work is double the fun «,

Said Lahmar, chef at the Regional Klinik Service GmbH rejoices.

MACHINE INNOVATIONS **MAKE DAILY CLEANING EASIER**



13:00 0'CLOCK:

Work during lunch time at the scullery of the Loretto hospital has to run like clockwork, because now things have to move clean and fast. The staff around Thomas Aigner are a well-rehearsed team. Nobody gets in the way. Everybody knows what to do. Especially during peak times, the interaction between man and machine is very important. With its many features, the HOBART flight-type dishwasher makes the strenuous everyday work of the dishwashing team easier and greatly contributes towards optimum conditions. This includes the PERMANENT-CLEAN automatic soil removal. In the daily rush it can hardly be avoided that various food scraps get into the pre-wash zone of the flight-type dishwasher. This may necessitate the wash

water having to be changed several times a day. The PERMANENT-CLEAN automatic soil removal will prevent this from happening by pumping coarse soil into a strainer drawer by means of sophisticated filter system. Thus, all food scraps can be effortlessly removed at any time and without interrupting the wash process. This not only reduces the consumption of water, power and chemicals, but also keeps operating costs low.

The flight-type dishwasher is cleaned twice a day. For the dishwashing team, this is normally not only a complex, but also a time-consuming compulsory task. The AUTO-CLEAN self-cleaning system puts an end to this hitherto manual cleaning task at the Loretto hospital. Special cleaning nozzles independently and automatically clean the machine interior. "With the AUTO CLEAN system we cut down on half an hour per cleaning operation. This makes the dishwashing staff's work a lot easier and we can use the time thus gained elsewhere," Aigner explains.





HOBART GmbH is the world market leader for commercial warewashing technology and has received many awards for its innovations. The company founded in Offenburg in 1930 has a global workforce of 6,900 employees, more of 1,000 of them in Germany. In addition to warewashing, the company with a long tradition focuses on cooking and food preparation. All HOBART warewashing systems and dishwashers are developed and manufactured in Germany. HOBART is a member of the US American group Illinois Tool Works ITW which employs about 51,000 people and sells its wide range of product lines in more than 60 countries.

and fast wash result, reliability and a long service life are crucial features of the dishwashing system. Total breakdowns are a "no-go" and would have far-reaching consequences for the Loretto hospital.

Would be a nightmare - an absolute disaster. This would massively disrupt our procedures. But our flight-type dishwasher is very reliable which is exactly what we need here at the hospital«, explains Aigner.

However, if there is a failure, the HOBART service stands out as a reliable and swift-acting partner. This is because with an area-wide service network and 24-hour availability seven days per week, HOBART is able to guarantee fast reaction times.

"If I call the service, I expect somebody to be there within a very short time. And that works very well with HOBART," Aigner contentedly states.

Integrating the dishwashing system in the process flows of the Loretto hospital in an optimum manner requires careful planning, because a meaningful organisation is the alpha and omega. At this point, the company Erlemann GmbH & Co. KG, which offers services and equipment for the commercial kitchen on a large scale, enters the scene. "I appreciate the flexibility, the atmosphere of partnership and the entire service range of Erlemann. I can contact them with any kind of request and always receive a comprehensive all-round package," says Aigner and adds: "HOBART too is doing an excellent job and so far, we have found the appropriate solution for any project we have mastered together. However, this can only be accomplished with a reliable partner."

TOTAL BREADOWNS ARE A "NO-GO"

To gain a holistic overview of

the costs for water, electri-

city and chemicals, Thomas

Aigner relies on the HOBART

DOKUTRONIC. The documen-

tation system records all rele-

vant data and presents these

clearly arranged in the form of

tables and curve charts. "The

DOKUTRONIC is an amazing

instrument to optimise cycles,"

Aigner enthuses. The collected

information provides informati-

on on the hygiene status, the

conveyor speeds used, inter-

ruptions in the wash process.

temperature deviations, and

standby times. "Based on these

data, we can obtain a detailed

analysis of our wash process,

which has already helped us to

reduce standstill times and

power consumption. I think that

is really great," says Aigner.



17:30 0'CLOCK:

After dinner, the HOBART flight-type dishwasher runs one last time for the day. Apart from a hygienically impeccable

CONTACT

HOBART GmbH

Robert-Bosch-Straße 17 77656 Offenburg / GERMANY Phone: +49 781 600-1180 email: info@hobart.de

> To learn more about HOBART warewashing, go to

www.hobart.de

