

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



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

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



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



RISK OF WET NESTING

if space for air drying is not adequate



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



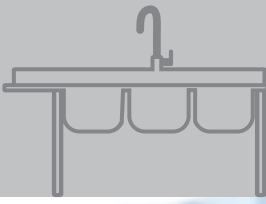
CHEMICAL DOSING
is not always consistent
due to human error

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



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

**AMPLE SPACE
REQUIRED**
for manual
cleaning process



AUTOMATED DISHWASHING



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

Wash up to

**24 RACKS
PER HOUR**



Automating the sanitization process
TAKES AWAY THE POTENTIAL
for human error



A Centerline™ undercounter will use

20,500 gallons
of water per year
in a typical kitchen



180° F final rinse sanitizing

**KILLS
99.999%**
of microorganisms

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



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



Meets Sanitization Assurance
required by NSF International for food safety



Automated dishwashers
IMPROVE EMPLOYEE MORALE



Machine features support
ergonomics for
OPERATOR EASE-OF-USE



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