

HOBART dishwashers receive "Best Product" award at the EuroGastro

Offenburg – Using technology to save time: This is the formula for success for the HOBART undercounter dishwashers, which were recently voted "Best Product" at the major Polish trade fair EuroGastro. An expert jury of specialists from the catering trade and press representatives opted for the HOBART dishwashers not least for their new drying feature TOP-DRY. Thanks to the innovative drying technology, plates, cups or glasses are fit for use directly after washing. Manual re-drying or polishing is absolutely redundant. This is a huge relief for the scullery staff who gain time for other activities.

The EuroGastro is the major annual trade fair for the restaurant and hotel trade in Poland and attracts more than 19,000 visitors. "We are very happy to have won this prize. The judgement by the independent jury shows that our decision to focus our development on the customers' requirements was fully spot-on," says Markus Bau, Director Customised Systems and Export at HOBART GmbH. "When developing our new glass washers and dishwashers, we closely attended to our customers' wishes. The result is a machine that operates economical, fast and reliable, and makes the daily dishwashing routine as easy as possible for the staff," he explains.

The new TOP-DRY drying leaves nothing to be desired

Using hydro-thermal energy storage, the TOP-DRY technology converts the moist air to hot drying air after the end of rinsing and returns it to the washing chamber. Thus, the moisture can no longer deposit on the wash ware.

The HOBART glasswashers and dishwashers provide another three innovative highlights for clean, ecological and smart warewashing. The machine feature VAPOSTOP² prevents steam from escaping not only during the washing and drying process but also when the dishwasher door is opened. This avoids discomfort for the guests sitting close to the bar and negative effects on the room climate. Besides, the new machines are particularly silent which makes them ideal for use at the bar counter. The VISIOTRONIC-TOUCH

features a colour touch display as well as the time-proven single-button operation, which is another essential selling point. After all, time pressure and stress frequently occur in everyday work in the catering trade. For this reason, the machines must be easy to use to avoid faulty operation and to keep the time needed for instruction as short as possible.

The HOBART WASHSMART app offers many options for optimising processes and reducing costs. WASHSMART provides comprehensive information which allows users to optimally coordinate maintenance tasks, troubleshoot minor problems, and record and check all consumptions.

For more information about HOBART, please visit www.hobart.de

Picture:



Caption:

(from left to right) The HOBART team Tomasz Krake (Sales Manager Poland), Adrian Penner (Export Area Manager Central Eastern Europe) and Francisco Correa Cortes (Technical Manager) accept the award in Warsaw.

Note on pictures:

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About HOBART:

Based in Offenburg, Germany, HOBART leads the world market in commercial warewashing technology. We serve customers such as hotels, restaurants and caterers, bakeries and butcheries as well as supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies across the world. HOBART develops, produces and sells warewashing and cleaning, cooking, food preparation and waste treatment appliances and systems. The company has a global workforce of 6,900 employees, approximately 1,000 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 50,000 employees in 800 autonomous companies in 56 countries.