

PROUD SUPPORTER OF



BUILDING SUSTAINABILITY

C L E A N   A I R

L E S S   W A S T E

S A V E   W A T E R

S A V E   E N E R G Y

**HOBART**

Proud supporter of you.™

What's good for the environment really is good for business.



HOBART CENTER  
FOR  
FOODSERVICE  
SUSTAINABILITY



Unlike many ideas in economics, sustainability is a beautifully simple concept. It says that what's good for the environment is good for business. When you use energy- and water-saving equipment, you're not only cutting costs, but you're also reducing the amount of emissions into the air. In effect, you're saving the environment. When you reduce the amount of waste going to our landfills, you are also cutting costs—including hauling fees, liners and labor.

Hobart is so convinced sustainability is essential to the long-term health of the foodservice and food retail industry that we were the first commercial food equipment manufacturer to join the USGBC—the United States Green Building Council, a nonprofit organization dedicated to the creation of buildings and facilities that are environmentally responsible, profitable and healthy places to live and work.

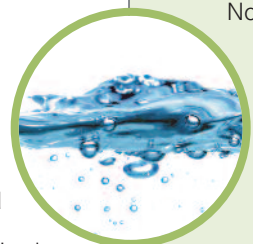
Hobart is proud to support you in meeting the highest standards for sustainable designs.



**ENERGY STAR® 2008  
Partner of the Year.**

Hobart and Traulsen have been so unrelenting in pursuit of creating energy- and water-saving equipment that today we have 214 products that have earned the ENERGY STAR® label.

Now our parent company—the ITW Food Equipment Group (FEG)—has been named ENERGY STAR 2008 Partner of the Year by the U.S. Environmental Protection Agency (EPA) and the U.S. Department of Energy.



The award is given not only for manufacturing ENERGY STAR qualified equipment, but also for ongoing research and development and, just as important, the dissemination of information about the many business benefits of saving water and energy.



**Meet the Hobart LEED®-accredited staff.**

To show our commitment to—and to help our customers enjoy the full benefits of—sustainable design, several members of Hobart management have become Leadership in Energy and Environmental Design® Accredited Professionals. As LEED-APs, they can work with customers to evaluate options in planning their food retail or foodservice location.

The Hobart Center for Foodservice Sustainability (HCFS) offers thought leadership and counsel in your drive for sustainable design and execution. It is intended to serve as a forum to share your best practices, new ideas and accomplishments in foodservice sustainability.

To promote new thinking in sustainable design, the HCFS has established a \$5,000 grant for the individual or company that submits the case study judged as the most innovative and impactful new concept and execution of a sustainable design project. You can find out more at [www.hcfsforum.com](http://www.hcfsforum.com).



# Hobart can help you build a sustainable kitchen.

www.hobartcorp.com/sustainabledesign

The placement of your food equipment can have a significant effect on your sustainability efforts and your utility costs. Although it may seem an effective use of floor space, cramming equipment together may result in food losses, reduced efficiency and higher utility bills. Hobart LEED-accredited professionals can help you develop the optimum plan for the efficiency and sustainability of your kitchen.



ENERGY EFFICIENCY

**Reducing the high cost of energy in foodservice.** Energy is a huge expense in foodservice, some 2.5 times higher per square foot than most buildings. So is water consumption. So we created a full line of warewashers (you might know them as dish machines) that are ENERGY STAR® qualified.

On average, Hobart LXi undercounter, AM Select door-type and C-Line conveyor warewashers use 25% less energy and 25% less water than non-ENERGY STAR models.

In refrigeration systems, we literally have more than 100 other ways to help our customers save energy: Traulsen ENERGY STAR qualified refrigerators, freezers and hot-food holding cabinets. Our compartment steamers have also earned the label.



> **The new CLe Warewashers** can save you up to \$9,192 a year. Hobart's exclusive Opti-Rinse™ technology creates bigger drops on the ware, which transfers heat more efficiently. Water consumption is reduced so dramatically, the final rinse water required could be as low as .39 gallons per rack.



## REDUCED WATER USAGE



Warewasher Model	Water usage: gallons per rack	Estimated water savings in percentage	Estimated savings in dollars per year
LXi Undercounter	.74	38%	\$400
AM Select Door-Type	.74	40%	\$900
C-Line Conveyor	.39-.64	57%	\$2,500

### Hobart warewashers that surpass LEED benchmarks.

For new construction and major renovations, Hobart can help you achieve LEED certification by maximizing your water efficiency. Hobart has a full line of warewashers that meets or beats LEED benchmarks for the Kitchen Process Equipment Water Use Reduction credit.

In addition, the LXi undercounter, AM Select door-type and C-Line conveyor-type warewashers all best the mark for water usage in the LEED for Schools and Retail commercial dishwasher requirements.



### Less waste is more sustainable.

The volume of solid waste you send to the landfill and the costs of hauling it away have a major impact on your sustainability efforts and your bottom line. So we offer the WastePro™ 1200 Pulper, which reduces food waste—including paper, plastics and Styrofoam—up to 88% in volume. It can save our customers up to \$17,000 a year. One school is even using its WastePro semi-dry pulp as compost on campus grounds.



> **Sustainable disposal of products.** Choosing reusable and sustainable biobased foodservice products instead of Styrofoam containers, trays and plastic ware can play a major role in diverting food waste from landfills and advancing composting.

## WASTE REDUCTION

### Building a sustainable kitchen.



#### The center of all foodservice operations: Water.

To help your water-fed food equipment operate more efficiently and last longer, we offer a unique combination of water treatment solutions and the largest service organization of any food equipment manufacturer. The key to effective water treatment is maintenance.

Failure to maintain water treatment systems is the single biggest reason most of them run inefficiently and fail. Hobart Service has 1,700 factory-trained representatives in nearly 200 offices across the country to make sure your water treatment systems are properly maintained and serviced.



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### IMPROVED AIR QUALITY

#### The air quality of your facility.

While air quality is properly associated with HVAC systems and ventilation, Hobart can now make a significant contribution to the air quality of your kitchen and its surrounding areas.

Hobart's rapidly renewable, biodegradable wool Air Filtration System can absorb three to four times more grease than a metal filter. This easy-to-change filter keeps your filters and exhaust hood duct system virtually grease-free. It even helps keep grease out of your mechanical systems, including fans and motors, lengthening the equipment life.



### Fresh from Farm to Fork.



America is getting back to its roots. Once a nation of farmers, Americans are again discovering the benefits of locally grown fruits and vegetables. They're fresher. They taste better. Even if they're not organic, they probably have fewer chemical pesticides, herbicides, insecticides and fertilizers, which are used in much larger amounts by industrial farms.

Especially popular among food retailers and schools—both K-12 and colleges and universities—where it is also known as Farm to School, Farm to Fork provides critical new markets for hard-pressed local farmers. It also creates local jobs and supports local businesses. It dramatically lowers the environmental impact, since it reduces the average trip of transporting food to the consumer from 1,300 miles to less than 500 miles, or often considerably less.

Like sustainable design, Farm to Fork offers significant environmental and economic benefits. In addition, with its nutritional advantages, it promises to help us all—adults and children—eat healthier and could even help support America's battle with obesity.



> The Hobart HCM450 Cutter Mixer can cut, mix and blend 45 quarts of fresh salad in seconds.



> Traulsen refrigerators' and freezers' superior temperature control and cyclonic airflow pattern keep your food safe and fresh.





**Your #1 supporter.** Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice and food retail industries including cooking, food machines, weigh wrap, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



Proud supporter of you.™

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[www.hobartcorp.com/sustainabledesign](http://www.hobartcorp.com/sustainabledesign)

