

PROUD SUPPORTER OF



CORPORATE DINING



Employee productivity and satisfaction are measured in smiles.



Proud supporter of you.™



## Combining business with pleasure.

It's easy to see what terrific food and terrific foodservice mean to your business and industry customers.

Just take a look at the parking lots. Are cars pulling in early at breakfast time? Is the lot packed at noon? There must be great food, right on site.

Take a look at the company's comfortable, inviting dining facilities, cook-to-order counters and reach-in refrigerators. You'll see employees everywhere, talking and laughing, and savoring great meals without having to rush. There's plenty of delicious "grab-and-go" desktop food to keep them energized through the day.

If the best food around is right on site, you'll have an entire company eating and working together. And when that happens, it means less lost time and more productivity for the company—and more profitability for you. Keeping more employees on site to enjoy great food in a great atmosphere is the key to great revenues. And Hobart and Traulsen are ready to help you turn your foodservice operations into a delightful dining experience.



### The care and feeding of the happy employee.

Safety, productivity, space savings, cost savings and inviting facilities. When your job is to feed a big company, these are all priorities. But the biggest priority of all is to provide a wide variety of healthy, fresh and utterly delicious meals to keep employees happy and smiling throughout the company. You can do it all. And Hobart and Traulsen are here to support you every step of the way.



savory, delicious

> They have fast food. You have great food.  
They're out there. You're right here.



> > > You've got competition. A forest of nearby fast-food outlets. Casual, quick-service restaurants a few minutes away. That means employees straggling out early and straggling back late. The company's productivity and your profitability are leaving the premises. How do you fight back for "share of stomach"? With a dining experience that no restaurant chain can beat. Today, corporate foodservice operations are enticing employees to stay on site by introducing high-end restaurant ambience and comfort, competitive pricing, healthier, high-quality meals—and some fresh ideas.

For example, Exhibition Cooking programs are proving to be a big draw at facilities across the country. Right up front, chefs show off their chops at food stations, preparing on-the-spot delicacies, ethnic specialties and made-to-order menu options, including omelettes, healthy stir-frying and fresh salads. Marketplace Cooking displays show off the freshness and quality of your food and ingredients right at the counter.

Hobart griddles help keep the show moving. A snap-action thermostat controls each 12-inch cooking zone, so your cooks can jump from griddle to griddle at just the right temperature, with even, efficient heat distribution.

When you're cooking up front, space is at a premium. That's why Traulsen refrigerators, freezers and prep tables are designed to give you top performance while staying out of the way. Undercounter refrigerators and freezers save space while giving your staff right-at-hand access to their ingredients. Traulsen's VPS Prep Tables use ducted air to surround your product pans with cold air at the top, bottom and sides. The result: extended shelf life, great-looking products and great-tasting food.



> Traulsen's VPS Prep Tables keep food ingredients—even high-fat and high-water-content foods—fresh and moist, at even temperatures, without freezing, while eliminating the need to stir products or rotate pans.



> Hobart griddles use heavy-duty, pressure-clamped heating elements to provide even temperature distribution, eliminating hot and cold spots.



Photo courtesy of Novozymes/Compass/Thompson Hospitality

> “Grab-and-go” meals: Healthier for employees.  
Healthier for profits.



Photo courtesy of Novozymes/Compass/Thompson Hospitality.

> > > Goodbye, brown bag. Goodbye, microwave burrito. Sometimes the deadline is hot, and employees have to dash and dine at their desks. But with healthier, tastier “grab-and-go” options in glass-front reach-ins at your facilities, you keep hurried employees a lot happier and your profits a lot higher—with portable food averaging 18% of business and industry food sales. Many companies even offer desktop delivery!

And you have a lot to offer. Breakfast pastry items. Salad bars and box lunches. Wraps. Deli sandwiches. Fruit and produce with farmers’ market freshness. And since this food has to be good and it has to be fast, Hobart keeps pace.

Our 3000 Series Slicer, smartly redesigned from the bottom up, generates more slices per minute with better consistency and increased yields. For whipping up fresh mashed potatoes, the many innovations of the Hobart Legacy® Mixer—swing-out bowls in a full range of sizes, Shift-on-the-Fly™ and more ensure the flexibility and mix consistency so essential to your cooks. And Traulsen R&A Series reach-in glass-door refrigerators put “grab-and-go” foods right at hand, while steadily maintaining temperatures.



> **Traulsen R&A Series.** Reach in, pull out and go. The Traulsen R&A Series reach-in glass-door refrigerator keeps “grab-and-go” items right in sight, while INTELA-TRAUL® processors constantly maintain temperatures.



Photo courtesy of Novozymes/Compass/Thompson Hospitality.

> **The Hobart FlashBake® Oven** makes perfectly toasted signature sandwiches at drive-through speeds using the brilliance and speed of pure light.



> **Hobart’s Legacy Mixers** offer a full range of bowl sizes for any operation: 12, 20, 30, 40, 60, 80 and 140 quarts.



fast, flexible

> Feeding a big company makes food safety a big priority.



> > > You're serving all the way till closing time—with crunch time at lunchtime. You have to tackle a massive amount of preparation, cooking, serving and cleaning. And every step of the way, food safety is a critical concern for you—and the companies you serve. Hobart and Traulsen equipment greatly diminishes the risk of food-borne illness across the board. With refrigeration products that make it easy to manage and document safe food preservation processes, as well as food processing and warewash equipment designed to meet stringent requirements that ensure they are easy to clean, sanitize and maintain.



> **Hobart AM Select.** Wash pots, pans, dishes and glasses side-by-side with the Hobart AM Select dish machine for the warewash efficiency you want—and the assured sanitization you need.

For example, Traulsen undercounter refrigerators and freezers with Traulsen's exclusive INTELA-TRAUL® microprocessors constantly monitor and maintain consistent temperatures. Traulsen Blast Chillers move food quickly and safely from serving temperature to storing temperature in about 90 minutes.

Hobart designs products to be easy to clean and maintain, adding enhanced safety and productivity to outstanding performance. Case in point: the 3000 Series Slicer. With swipe-clean controls. A removable Stay-Clean™ ring guard cover and sharpener that let the operator safely remove the knife and components for simple, fast cleaning. And a tiltable, removable carriage that can be washed right on the machine or a warewasher.

Hobart's AM Select door-type dish machine is like having two warewashers in one, handling grimy pots and pans side-by-side with delicate glasses and dishes at the wash cycle you want—1, 2, 4 or 6 minutes. The patented 70°F-rise Sense-a-Temp™ booster heater ensures sanitization with 180°F rinse water, all monitored and documented with NAFEM Data Protocol capabilities.

fresh, on site



> **Traulsen undercounter refrigerators and freezers.** Traulsen's exclusive SmartChill™ controls let you assign individual operator ID numbers for later identification, a key to HACCP compliance.





**Foodservice's #1 supporter.** Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, 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.



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