

PROUD SUPPORTER OF



HEALTHCARE



When your great foodservice comes with a bedside manner.



Proud supporter of you.™



Happiness is a great meal.

> Room service delivers patient delight.



**Partners in healthcare.**

As a healthcare foodservice director, you want to create high-quality meals that delight your patients, staff and visitors. At the same time, you want to be certain you can keep your kitchen and systems up and running all the time. That's where Hobart and Traulsen come in. You take care of making everyone in your facility happy. We'll help take care of you.

In healthcare, satisfaction comes from knowing that you're serving your patients, staff and visitors safe, nutritious and healthy food. But delight comes from creating delicious, restaurant-quality meals, superbly prepared and gracefully served. That's when you earn smiles and gratitude from everyone you serve. And their happiness is the greatest reward of all.

Nothing is more satisfying than your great meals. You've helped change the perception of "hospital food" into a reputation for restaurant-quality meals. You've turned what was once bare-bones delivery of trays into patient-pampering room service. You've turned drab cafeterias into inviting environments for staff and visitors. You've turned your worries about food safety into well-documented confidence.

You've made an enormous difference. In the profitability of your foodservice operations. In the reputation of your healthcare facility. In the productivity and pride of your employees. And in the comfort and smiles you bring to your patients, visitors and staff. You're transforming everyone's perceptions of healthcare foodservice. And Hobart and Traulsen are here with the equipment, service and support to help you.



Surveys have shown that patient and staff satisfaction soars when they can count on a delicious meal—served with class and caring. That's why one of the most successful breakthroughs in healthcare foodservice is room service. A restaurant-style menu—customized to doctors' orders—with great food served fresh and hot, complete with china and silverware. Yes, it's pampering ... and patients love it.

But how do you tackle the volume, variety and individual requirements to provide high-caliber room service to hundreds of patients? We can help. Featuring convection, steam and combination cooking modes, Hobart Combi® Ovens allow you to preprogram up to 100 recipes and cook them to perfection with push-button convenience. The new Hobart Combi Barcode Scanner and software make it even easier, letting you turn your every recipe into a barcode that your staff can simply scan and press Start to cook. How's that for service?



> **Hobart Combi Oven.** With three cooking modes for flexibility and quality, your recipes control the computer and the computer does the rest.



> **The new Hobart Combi Barcode Scanner** lets operators just scan the recipe barcode and press Start to cook in the Hobart Combi Oven.



healthy

happy, delicious



> Healthcare means caring about food safety.



According to the USDA Food Safety and Inspection Service, the people most “at risk” to food-borne illnesses are very young children, pregnant women, the elderly and people with an illness that compromises their immune systems. In short, your patients and residents.

**Supporting your best practices.** As a healthcare foodservice professional, you always seek out the highest-quality grades of food and the freshest ingredients. Stringently following safe food practices, you have made food safety your highest priority, meeting the rigorous standards for HACCP compliance and documentation.

Hobart and Traulsen support you with equipment that directly addresses three of the five most significant factors that contribute to food-borne illness: inadequate cooking, improper holding temperature and contaminated equipment.<sup>1</sup>

<sup>1</sup>Source: CDC Study, “Surveillance for Foodborne-Disease Outbreaks.” The remaining two of the five are food from unsafe sources and poor personal hygiene.



**The Hobart Combi Oven.** Convection mode. Steam mode. Combination mode. These three cooking modes give Hobart Combi Ovens their remarkable versatility: baking, grilling, roasting, steaming, proofing, rethermalization, low-temp cooking and much more. With its 100 programmable recipes, you can cook everything exactly the way you want. All your operators have to do is select the food recipe and press Start.

**Now that it’s properly prepared, make sure it’s properly and safely transported.**

Whether you’re transporting plated or panned foods, trust Traulsen’s premium line of banquet and transport carts to deliver them quickly and safely.

**The cart is mobile. The temperature stays put.** With Traulsen carts, you can easily control temperatures between 135°F and 190°F. Some Traulsen carts are equipped with a forced-air bottom-heating unit for greater control over your product temperatures. Forced-air carts feature a top-mounted fan that utilizes a 4"-wide channel in the cart’s interior wall to circulate air throughout the cart.



> **Traulsen Transport Carts.** Holding and steering the transport carts are easy with the tubular steel push handles.



**The Hobart Combi Oven/Traulsen Blast Chiller combination: Unrivaled productivity, food safety and HACCP compliance.** The Hobart Combi Oven and Traulsen Blast Chillers have been specifically designed to complement each other to help ensure food safety while simplifying your monitoring and documentation requirements. Traulsen Blast Chillers take food from 135°F to below 41°F in about 90 minutes. Two built-in printers automatically document the process, one for HACCP records and the other to label the product container.

**Cook chill with HACCP. Re-enter the Hobart Combi Oven.** The Hobart Combi Oven lets you rethermalize meals up to five days later. Traulsen’s roll-in rack lets you transfer a full rack of trays or pans between a combi and a Traulsen Blast Chiller. Providing complete HACCP compliance is the combi’s optional Hobart Communication Product Control (HCPC) recording system, automatically monitoring and documenting time/temperature and food-quality variables.

**Sanitizing your equipment.** Hobart’s new CLe conveyor-type warewasher with Opti-Rinse™ technology can clean and sanitize your ware with less than 50% the rinse water and energy, compared to models without Opti-Rinse.



> **Traulsen’s roll-in rack** lets you transfer a full rack of trays or pans between a Hobart Combi Oven and a Traulsen Blast Chiller for quick, easy and safe rethermalizing.





> Sustainability: Healthcare's natural ally.

> "Grab and go": The care and feeding of staff and visitors.



> **Hobart's Enzyme Factor™** cleaning products use natural enzymes to destroy grease, dirt and oil. Non-toxic, biodegradable, non-corrosive and pH neutral, it's a whole new way to clean.

Sustainable buildings are designed to offer patients better air to breathe, creating environments less prone to the spread of infection. Sustainable buildings are environmentally friendly, reducing harmful emissions. Sustainable buildings are more economical to operate, making your healthcare operation more financially sustainable.

**Save your energy.** American healthcare organizations pay a huge energy bill every year: over \$8.3 billion.<sup>2</sup> Hobart and Traulsen have more than 200 ENERGY STAR® rated pieces of equipment—including refrigerators, freezers, warewashers, hot-food holding cabinets, steamers and fryers—that can save you as much as 45% on your energy bills.



**Save your water.** With Hobart's exclusive Opti-Rinse technology, the new CLe conveyor-type and the FT900 flight-type warewashers can reduce your rinse water (and energy) consumption by more than 50%, compared to models without Opti-Rinse. The total saving? On the FT900, up to \$15,000 a year; on the CLe, up to \$9,192.

**Reduce your foodservice waste.** The Hobart WastePro™ Pulper can reduce the volume of your foodservice waste—including food, paper, plastic and Styrofoam—as much as 88%, saving you as much as \$17,000 a year in hauling, liner and labor costs, while reducing landfill volume.



> > > A cafeteria line is one thing. An inviting restaurant environment is another. A microwaved burrito is one thing. A fresh salad, a hot, toasty sandwich and a sit-down menu are another. Even when a meal has to be "grab and go," you can make it great. If your healthcare foodservice operations are expected to be profitable, retail sales can represent up to 75% of your foodservice income.

That's why Hobart and Traulsen offer timesaving and space-saving equipment for your front-of-the-house cooking operations. Traulsen's full-size undercounter refrigerators and freezers offer precise temperature control, along with flexibility and convenience. Hobart's high-volume food preparation equipment—slicers, mixers and food processors—help you prepare the salad bars, wraps and deli sandwiches that attract everyone from sit-down guests to on-the-run staffers.



> **Hobart FP250 Food Processor.** Perfect shredding, slicing and grating every time, to process up to 17 lbs. per minute and up to 800 portions per day.



Photo courtesy of Brookhaven Memorial Hospital

> **Get LEED® points with Hobart.** Now you can use Hobart and Traulsen equipment to earn LEED (Leadership in Energy and Environmental Design) points. Find out more at [www.hobartcorp.com/sustainabledesign](http://www.hobartcorp.com/sustainabledesign).

> **Traulsen Full-Size Undercounter Refrigerators** have INTELA-TRAUL® microprocessor control for precise temperatures. Built with stainless steel exteriors and interiors for long life, they have the flexibility to adapt to your future kitchen needs. Designed to aid your HACCP compliance program, Traulsen undercounter refrigerators have large interior storage capacities.

<sup>2</sup>Source: EIA, CBECs 2003. [Adjusted for inflation to 2007 dollars]



**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.



Proud supporter of you.™

701 South Ridge Avenue  
Troy, Ohio 45374-0001

937 332-3000  
888 4HOBART  
888 446-2278  
[www.hobartcorp.com](http://www.hobartcorp.com)



Hobart is a proud supporter of these organizations.