

PROUD SUPPORTER OF



K - 1 2 S C H O O L S



Happy meals can be healthy meals.



Proud supporter of you.™



Today, you face a host of challenges. But you definitely have your supporters.



> Making healthy food fun to eat.

> > > For K-12 foodservice directors and child nutrition professionals, the challenges are everywhere. There's the increased emphasis on nutrition and wellness, the growing focus on sustainability, the food safety mandates, the daily management of staff and operations, and the biggest challenge of all—feeding children, famously the pickiest eaters on the planet.

You can count on Hobart to support you, first, with the reliability and durability of our equipment. We also have equipment specifically designed to help you address many of your challenges. If our equipment should require servicing, nearly 1,700 factory-trained technicians are ready to answer your call. Working together, you can count on our support to help you serve safe, healthy and delicious food.



**The ultimate compliment: A child's smile**

It's at least the equivalent of a full five-star review from the toughest food critic. It's especially rewarding when you know the meal that generated such a wonderful smile was more than just fun to eat, but was safe, nutritious and good for his health.

> > > Hobart realizes getting students to eat healthy meals is one of the main challenges facing child nutrition professionals today. One approach many schools are trying is to offer a wider variety of choices. Schools across the country are demonstrating a great deal of innovation and creativity to help their kids see the fun side of food.

Perhaps you've started a schoolyard garden project, getting students to grow their own food. Maybe you're participating in a farm-to-school program, supporting local agriculture.



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

fresh



> With Hobart's Combi Oven, you can give students crispy "healthy-fry" French fries without the deep fat. Moist on the inside, they're deliciously crunchy on the outside.

We can help you with your fresh answers to student nutrition. Our high-volume food preparation equipment—food processors, mixers and slicers—lets you prepare fresh and appealing food in the form of wraps and deli sandwiches, salads and fruit cups. You can even serve "healthy fries"—without the fried fat—prepared in a Hobart Combi® Oven.

To help you keep your food fresh, safe and healthy, Hobart has a full line of Traulsen R & A refrigeration and freezer systems and hot-food holding cabinets that precisely monitors temperatures.



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

make food fun



healthy





> Food safety, HACCP and you.

> > > Today, all schools participating in the National School Lunch and/or School Breakfast Programs are required to implement a food-safety program based on HACCP principles. If performed manually, documenting a HACCP process can be very time-consuming, taking four to six hours. With labor accounting for 40% to 45% of total program costs, it's an expense you would undoubtedly like to avoid.

**Fill stomachs, not forms.** You can combine Hobart and Traulsen equipment to make HACCP compliance simple, reducing time and paperwork.



> Traulsen's Blast Chillers fully document your HACCP process.

Traulsen Blast Chillers will take your food from 135°F to below 41°F in approximately 90 minutes, with the whole process automatically documented by two built-in printers—one printout for your HACCP records and one that creates an adhesive label for the product container.



The Hobart Combi Oven both starts and completes the process, allowing you to prepare and rethermalize your chilled product with HACCP data at the touch of a button. An optional Hobart Communication Product Control (HCPC) recording system monitors and documents time/temperature and food-quality variables. Making it even easier to prepare an infinite number of recipes is Hobart's optional, patent-pending Combi Barcode Scanner and software. The program lets directors or managers create a unique barcode that contains the full cooking instructions for the combi oven. The operator merely has to scan and press Start.



> Hobart's Combi Oven lets you program up to 100 customized recipes.

> With the Hobart Combi Barcode Scanner, all the operator has to do is scan your recipe barcode and press Start.



> Food safety. À la cart.



> > > If you rely on a central kitchen for at least some of the food you serve—and more than half of America's school districts do—then keeping food safe in transport is a critical, food-safety challenge you face every day.



Traulsen's ENERGY STAR® rated transport carts are uniquely designed to help you meet that challenge.

With Traulsen's precise temperature controls, you can easily transport your prepared food, keeping it between 135°F and 190°F—safely above the Danger Zone. The cart's fiberglass insulation ensures heat retention. Half-length doors reduce heat loss when opening doors. 300 Series 20-gauge stainless steel offers the ultimate durability and security, with a heavy-duty welded frame. Tough as they are, heavy-duty casters make it easier to push them around—and load and unload them.



> Traulsen Transport Carts. The cart is mobile. The temperature stays put. Select Traulsen carts are equipped with a forced-air bottom-heating unit for greater control over product temperatures.

**Traulsen Retherm Ovens.** Traulsen insulated retherm ovens let you reheat previously prepared, stored and chilled food to serving temperature while keeping food safe and appetizing. Our retherm ovens heat chilled foods from 40°F to a predetermined serving temperature—up to 350°F.

Simple to operate, Traulsen Retherm Ovens are designed for intuitive use: Just put in the prepared food and press a button. There are programmable settings for commonly reheated foods as well as electronic digital controls to adjust temperatures.

Like all Traulsen products, our retherm ovens are built for long life. Each unit is made from 430 Series high-grade 20-gauge stainless steel with 1" welded frames and heavy-duty hinges and latches.



> The Traulsen Retherm Oven (TRT32R) offers added convenience, allowing kitchen staff to easily transfer food on carts directly from the freezer to the oven for reheating. Once the meals are reheated, the carts can be rolled out of the oven and taken directly to a holding or serving cart.





> Sustenance for your sustainability program.



> > > Sustainable design creates buildings that give our children better air to breathe and light to see. It conserves our resources for their future while creating a better learning environment today. And it does all of this in a building that's more economical to run than a conventional one.

On average, sustainable schools<sup>1</sup>:

- Use 33% less energy
- Save 32% more water
- Reduce solid waste by 74%
- Save more than \$100,000 per year



> **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 transfer heat more efficiently, reducing rinse water and energy use by more than 50%.

Your foodservice operation plays a central role in achieving sustainability for your K-12 school precisely because it is one of the biggest users of energy and water, and biggest producers of disposable waste. Typically a foodservice operation uses:

- the most energy per square foot
- the most disposable products
- toxic cleaning chemicals
- considerable amounts of water

Hobart and Traulsen equipment and products can help you address each of these areas.



> **You can add to the energy saving** by up to 16%—or approximately \$3,200 a year—with the optional Energy Recovery system that recycles the FT900's heat energy to preheat the incoming supply water.

conserve

> > >

**Reducing water consumption.** Hobart's exclusive Opti-Rinse technology can reduce your rinse water (and energy) consumption by more than 50%, compared to models without it. Both the Hobart FT900 flight-type and the CLe conveyor-type warewashers not only have Opti-Rinse, but they are also designed with a cascading water system that replenishes each tank with water from the adjacent tank, saving you even more water. For the smaller K-12 foodservice operation, there's the Hobart AM Select Tall door-type warewasher. Able to sanitize dishes, glasses, pots and pans, including sheet pans as large as 18" by 26", the AM Select uses only .74 gallons per rack for an estimated 40% in water saving.



> **Hobart AM Select Tall Warewasher**

**More than 200 ways to save your energy.** Hobart and Traulsen have more than 200 ENERGY STAR rated products, including refrigerators, freezers, hot-food holding cabinets, steamers, fryers and warewashers, that can help you reduce your energy bills as much as 45%.

**Reducing waste volume by up to 88%.** 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.

**Getting the LEED® credits you deserve with Hobart and Traulsen equipment.** Under the new Leadership in Energy and Environmental Design (LEED) guidelines for K-12 schools, you can now use Hobart and Traulsen equipment to earn LEED points. For example, while other stipulations also apply, if you reduce your process water use by 20%, you will earn one LEED point. Hobart warewashers can significantly contribute to your process water reduction goals.



> **Hobart's Enzyme Factor™** line of products uses natural enzymes to destroy grease, dirt and oil. Non-toxic, biodegradable, non-corrosive and pH neutral, it's a whole new way to clean from the company that's been helping restaurants and kitchens clean up for more than half a century.



> **The Hobart WastePro Pulper** can reduce the volume of your foodservice waste—including food, paper, plastic and Styrofoam—as much as 88%.

> **Disposables or permanent ware?** For a decision to be sustainable, it must make economic sense. That's why Hobart recommends that you analyze the individual costs of each alternative before deciding which one is right for your school.

Disposables	Permanent Ware
The purchase price of the disposables	The cost of the initial purchase and ongoing replacement of permanent ware
The distribution costs	The cost of purchasing, owning and maintaining a warewasher
The direct costs of waste removal: trash bag liners and hauling and landfill fees	Operational cost of machine, including labor and means of collecting ware
The indirect costs of waste removal: charged to the department for custodial services and waste removal	Cost of water, chemicals and detergents
	Cost of heating water

<sup>1</sup>Source: www.buildgreenschools.org



> To find out more about the new guidelines for K-12 schools and to view a complete list of the Hobart and Traulsen products that can contribute to your LEED certification points, please refer to the Hobart Sustainable Design site, [www.hobartcorp.com/sustainabledesign](http://www.hobartcorp.com/sustainabledesign).



**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.