



COMMERCIAL DISHWASHERS

PWeR | **advansys™**

MORE WARE. LESS TIME.

Get staff out on time, every day—
with automated warewashing.



2-, 4-, AND
6-MINUTE
**ADJUSTABLE
CYCLES**

**10 TO 20
SHEET PANS
PER CYCLE**

WASH
**140 QT
MIXING
BOWLS**

**advansys™
VENTLESS
ENERGY
RECOVERY™**

**AUTO-
DELIME,
INCLUDING
BOOSTER
HEATER**



PW20eR



PW10eR

Hobart Prep Washer

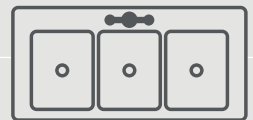
3 Compartment Sink



**Washing
Experience**

- ✓ Automated wash cycles are fast and efficient: up to 400 sheet pans per hour!
- ✓ Adjustable wash cycles provide consistent results, including NSF rating for pots and pans
- ✓ Drying benefit with high-temp wash
- ✓ Simple & intuitive machine operation

- ✗ Spend several hours handwashing prep ware
- ✗ Long periods of scrubbing pots and pans by employees
- ✗ Space and time required for air drying
- ✗ Operator exposed to water and chemicals; proper PPE required



**Food
Safety &
Sanitization**

- ✓ Sense-a-Temp™ maintains 180°F final rinse for consistent NSF rated sanitization
- ✓ Fits 10–20 sheet pans or up to a 140 quart mixing bowl per cycle
- ✓ Consistent dosing of chemicals on every cycle ensures proper sanitization

- ✗ May not maintain safe sanitization if temperatures and chemicals are not properly monitored
- ✗ Some ware items cannot be fully submerged in sink



**Water &
Energy**

- ✓ Uses as little as 1.2 gallons of water per rack washed; ENERGY STAR® qualified
- ✓ The only prep washer with Ventless Energy Recovery™ which recycles wash cycle energy to heat incoming cold water

- ✗ Manual dosing may be inconsistent and set too low or too high
- ✗ Uses 30–40 gallons of water per sink (90–120 gallons per fill)
- ✗ Energy used to heat incoming hot water is lost during washing

To learn more about Hobart Commercial Dishwashing solutions, visit us at hobartcorp.com or call us at **888 4HOBART**.

hobartcorp.com/PW

