

# DOUBLE POWER

**THE TWO-LEVEL-  
WASHER FROM  
HOBART IN FULL  
OPERATION**





# “ALMOST TOO FAST FOR THE EMPLOYEES”



*Stefano Esposito is the manager and driving force behind Grill-On-Fire. With his catering service, he serves up to 1,500 guests per event.*

*As the owner of the **Grill-On-Fire Academy** in Müllheim (Germany), Stefano Esposito knows that every second counts in gastronomy: with **HOBART's TWO-LEVEL-WASHER**, he can make them count twice.*

What began merely as a grill school is now a true institution for lovers of meat – and hot metal: the Grill-On-Fire Academy in Müllheim, Germany. Stefano Esposito has been running a grill school and catering company there since 2014. He and his team organise about 250 catering events a year, where up to 1,500 guests can be served. In order to clean the huge amount of crockery and cooking utensils as quickly as possible, this year in April they gained a very special kitchen aid to help them: the TWO-LEVEL-WASHER from HOBART. And it not only does a great job, but also double the work. As the name suggests, it contains two different wash chambers. The initial conclusion from Esposito? "The TWO-LEVEL-WASHER is sometimes almost too fast for my employees," says the trained chef with a laugh.

## » MULTITASKING TALENT

As his kitchen staff can use the different wash chambers simultaneously, the machine can even clean different types of wash ware in one go. "So, for example, we can wash plates at the top – and cups underneath," explains the grill expert. This is something he's particularly pleased about: in the past, there could at times be so much going on that he had to purchase additional dishes. But that's now a thing of the past.

## » VALUABLE TIME SAVING

At one of his grill courses, which consists of preparing four burgers, plates used to be scarce – because washing the metal trays took a lot of time. But the inventors of the TWO-LEVEL-WASHER have come up with something for that as well: to ensure that crockery with varying degrees of soiling all come out of the dishwasher clean, there are also different wash programmes for the different chambers. "For the metal trays, I simply choose the utensils programme," says Esposito. While the metal tray is being washed below, up to three racks can be washed at the same time in the upper wash chamber. The bottom line is that this has an impact on personnel costs, says Esposito – as well as on the satisfaction of his employees, who can now finish work earlier.

## » A TRUE SELF-STARTER

Incidentally, the TWO-LEVEL-WASHER does not take up any valuable space: "It is exactly the same size as a dishwasher that has only one level," says Esposito. It has also won over the restaurateur with its easy handling. The machine indicates all the important information on the display; a button and touch screen are all that's needed for intuitive operation. As a result, even new employees can work with the machine straight away. "It's pretty much self-explanatory," Esposito sums up. For anything that is not self-explanatory, the accompanying app is there to assist. It's on hand with information about the TWO-LEVEL-WASHER, and knows when it needs to be serviced, what operating costs are generated or how much detergent is used. "One time we had the issue that too little detergent was being pumped into the machine," says Esposito, "but the technician simply read in the app that there was air in the line – and we were able to fix it ourselves using his instructions."



*In the **Grill-On-Fire Academy**, the **TWO-LEVEL-WASHER** from **HOBART** is already in full operation – and "almost too fast for the employees" because it can wash different wash ware on two levels in different programmes – at the same time.*





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**HOBART GmbH** | Robert-Bosch-Straße 17 | 77656 Offenburg | Germany  
Phone: +49 781 600-0 | Fax: +49 781 600-2319 | Email: [info@hobart.de](mailto:info@hobart.de)