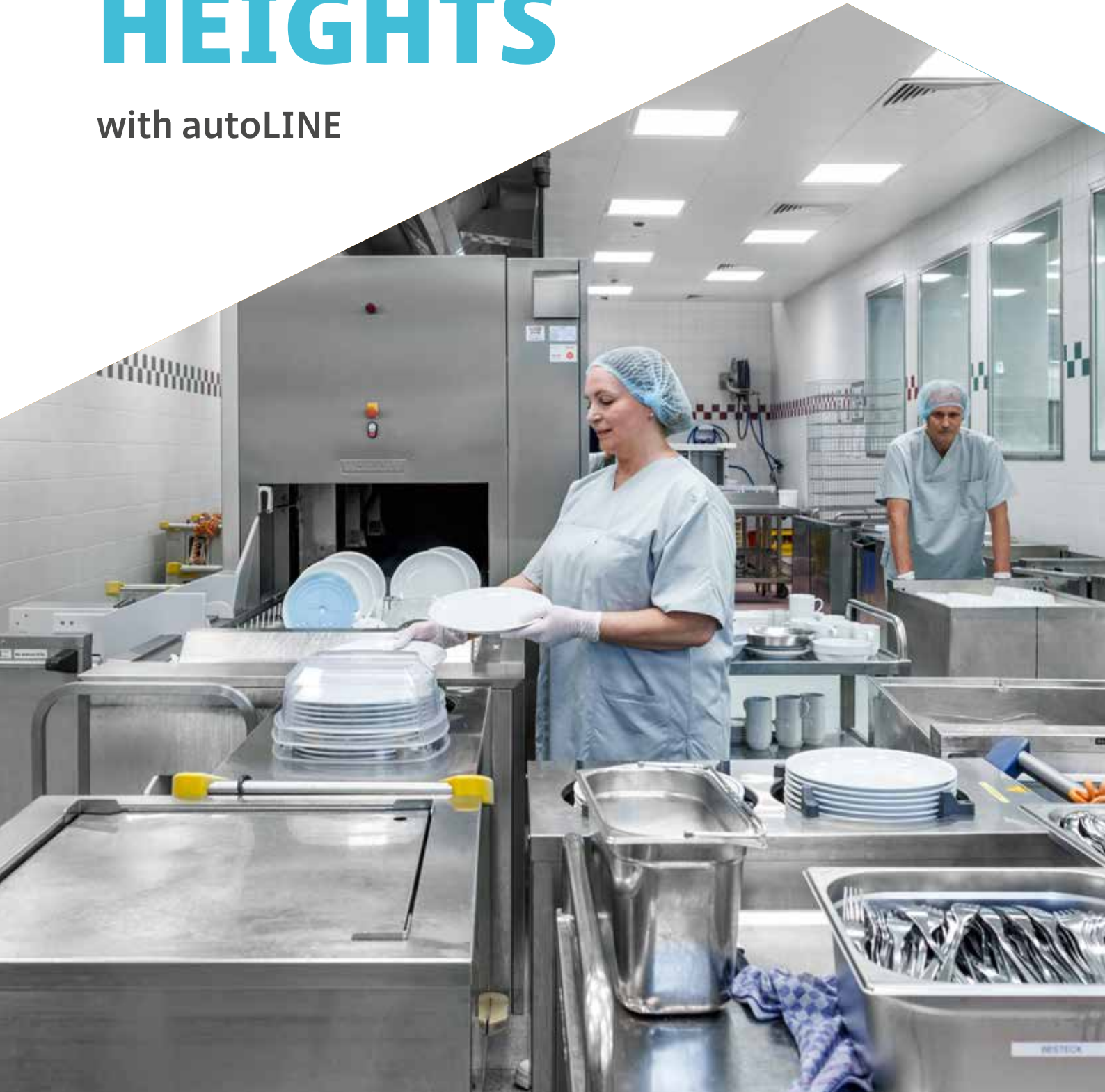


REACHING GREATER HEIGHTS

with autoLINE

Check out our video featuring
the clinic's kitchen!



BEST PRACTICE GARMISCH-PARTENKIRCHEN CLINIC

HOBART

NO COMPROMISES WHEN IT COMES TO HYGIENE

The Garmisch-Partenkirchen Clinic has re-equipped its kitchen and replaced the old HOBART system with a new autoLINE. This combines two conveyor dishwashers in one and not only saves space, but also a lot of resources.

You can immediately tell from the cheerful tone that the kitchen team has fun at work. Photos of celebrations and group events on the wall also testify to the harmony that reigns in the hospital's kitchen. Stefan Schulz leads the team of 30 and is partly responsible for the exceptionally good atmosphere. He came to Garmisch-Partenkirchen in 2016 and has been head of the clinic's food service department since 2019. After many years in the restaurant industry, he is happy about the family-friendly, regular working hours and the benefits that a large employer like the Garmisch-Partenkirchen Clinic offers.

PRECISE TIMING AND EFFICIENT KITCHEN PROCESSES

Despite all the camaraderie and ease, people work hard here. The morning shift starts at 6 a.m. and



With more than 30 years of experience in kitchen planning HOBART Project Engineer Thomas Lackmann (left) was able to support Head of Food Service Stefan Schulz and the clinic's team very well.

begins to wash the dishes from the previous dinner. Everything has to happen quickly because 15 wards with up to 450 patients are waiting for food – three times a day. In addition, there are 180 staff meals, served in large containers. The kitchen also supplies the in-house kindergarten and a facility for the

disabled with 270 meals a day. There is a kiosk for visitors, which is also supplied from the kitchen. There is no warm food, but sandwiches and homemade cakes are offered by the in-house pastry chef. With all of these catering services, every employee in the kitchen has to do their job reliably, otherwise the complex system doesn't work. Just filling the trays on the assembly line with food and warming sets requires 16 people. If an employee is absent, things get tight.

TO GREATER HEIGHTS WITH AUTOLINE

The chefs and the dishwashing staff work together like clockwork. Every employee and every kitchen utensil, no matter how small, has its place in the 135 sqm dishwashing space. Nine employees manage to send large quantities of various items into the autoLINE conveyor dishwasher





within a short period of time and make them available to the kitchen staff again: plates, cups, bowls and cutlery. To keep portioned food at lunchtime warm, the clinic uses a passive heating system with two elements each. This results in a particularly high level of washing effort with a total of up to ten components per tray. Utensils such as pots, pans or GN containers are washed in a separate machine - an AMXT, an extra wide hood-type dishwasher.

HOBART FOLLOWED BY HOBART

The current HOBART dishwashing system was installed at the end of 2021. It replaced two previous models from HOBART: two separate conveyor dishwashers for dishes as well as trays and cutlery. The new model autoLINE combines both systems in a single machine and therefore saves a significant amount of space and time. The space saving was actually the determining factor for a solution from HOBART, and the world market leader also scored points with particularly good service.

Currently, the food waste is disposed of into bins, but soon they will be replaced by a BICOMTEC waste management system.

“With just one machine, everything has to work. If it fails, someone has to fix it the very same day,” explains Schulz. The technician was called once, when a conveyor belt ripped. Fortunately, the problem was quickly resolved. As a backup solution, Schulz still keeps disposable tableware for two days, because providing food for the patients is the most important thing and has to run smoothly - without compromises.

“

We are excited about the machine and the space-saving installation. All our dishes and plates can now be cleaned in one single machine.

*Stefan Schulz,
Head of Food Service*

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HOBART
autoLINE

Patented dishwashing solution

The patented and worldwide unique autoLINE dishwashing system makes it possible to wash trays and cutlery simultaneously with the other wash ware on a separate conveyor track. Additional benefit: automatic tray feeding in the entry and stacking in the exit section.

AUTOMATION MAKES EVERYTHING EASIER

Another determining factor for choosing the innovative HOBART technology was the economical consumption. "We save several thousand euros a year with the new system, compared to the older model," says Stefan Schulz. "We also need one person less to fill the machine, which in turn is a cost factor." An undeniable advantage of the HOBART autoLINE is its high level of automation. "Since there are often language barriers with the dishwashing staff, features such as the self-cleaning program are very valuable because operation requires only very little human intervention," continues Schulz. For example, if the detergent needs to be refilled, a red warning light lights up and the machine stops. This ensures that the employees can immediately identify

and resolve the problem. This in turn ensures that the dishwashing process is completely hygienic and that the dishes come out of the machine perfectly clean.

NO COMPROMISES WHEN IT COMES TO HYGIENE

Perfect hygiene plays a significant role in a sensitive environment like a clinic. The hospital has its own hygiene department that checks the cleanliness of the kitchen every six months. Schulz also regularly reads out the dishwasher's data. As expected, there have been no complaints so far. All HOBART dishwashers reliably meet the European hygiene standard DIN EN 17735 for commercial dishwashing. This standard defines the microbiological requirements for a dishwasher.



fully automatic cutlery and tray cleaning

S-1123-025-cl-en



We're very happy with the HOBART machines and their service team.

Stefan Schulz,
Head of Food Service



GARMISCH-PARTENKIRCHEN CLINIC FACTS

800 sqm kitchen, 135 sqm dishwashing area

30 employees in the kitchen, plus dishwashing staff of 5

Operating hours of the dishwashing system: approx. 5 hrs/day, 7 days/week

Food selection: 3 menus. Often seasonal dishes and special dishes for holidays.

For the staff occasionally burgers, paella or hot dogs and french fries. Own pastry chef.