

**On-the-job report Mai Garden**

**ecomax™**  
by **HOBART**



**EAST ASIAN  
KITCHEN MEETS**

**WAREWASHING  
MADE IN GERMANY**



## Coming together in Offenburg

The Asia fusion restaurant Mai Garden in Offenburg has been writing its success story since 2019 and has gained a lot of fans regardless of the Corona pandemic. Their secret: A clever menu with the best from the East Asian kitchen and a highly motivated team. Pho bowls, sushi plates and cocktail glasses are washed with machines of ecomax by HOBART.

### The restaurant Mai Garden counts on machines from ecomax by HOBART

Duc Anh Vu is 31 years old, a trained chef, hotel specialist and gastronomer. In the end of 2019, he opened his restaurant Mai Garden at a highly frequented place in the city center of Offenburg. Together with his 15 employees he is serving

the most popular dishes from East Asia: fragrant Thai curries, authentic noodle bowls and tasty sushi. The lovely restaurant that is furnished with a lot of details, is a real success. During the corona lockdown he was able to maintain his restaurant business and serve his customers with his own take-away and delivery app.

### Dishwashing: a guarantee for success

The answer to the question regarding the required performance of his warewashing is easy to answer for the gastronomer. It has to be quick, clean, easy to handle and environmentally friendly and fulfil all requirements according to HACCP: Duc Anh Vu has installed two devices from ecomax by HOBART: a hood-type dishwasher and an undercounter dishwasher.

Why did he choose HOBART technology? Positive experience! In his first restaurant, which he opened in Freiburg in 2015, he had to replace a machine prone to failure from a competitor with a ecomax by HOBART machine. That machine is still running smoothly and only wear parts had to be exchanged until now. So he decided on this brand for his restaurant in Offenburg as well. All dishwashers are running without complaints up to now. This is why the gastronomer states: "ecomax by HOBART



has been the right choice, I would take the same decision today". He is aware of the fact that ware-washing is of the same importance as cooking equipment for an efficient workflow; because if the dishwasher is not working, everything comes to a stop.

### **Strengthening his team and amazing his guests**

Duc Anh Vu is investing a lot of time in education, training and motivating his team. He communicates with empathy, treats people with respect and lends a hand in all areas - even in washing dishes. All employees are able to replace one another in the areas kitchen and service/bar. This creates variety in the everyday business and makes the restaurant flexible.

Duc Anh Vu knows the similarities between the Asian local cuisines as well as their differences. This knowledge served him and his team to develop a diverse selection of Asia-fusion food.

"We pay a lot of attention to aromatic herbs and spices. We slightly adapt the spiciness in order to suit the preferences of our guests. We combine traditional ingredients with home-grown ingredients from our region. By doing so, we manage to positively surprise our guests", the gastronomer explains.



"ecomax by HOBART has been the right choice, I would take the same decision today."





"We combine traditional ingredients with home-grown ingredients from our region."

## **ecomax by HOBART** **All advantages at a glance**



- highly economical (low procurement and operating costs)
- hygienic wash result
- simple, self-explanatory handling
- speed and high washing performance
- high energy efficiency
- premium reliability



## **ecomax by HOBART** **Clean performance – made in Germany**

Reliable, robust, and easy to operate: ecomax by HOBART - tailored to customers who opt not only for low investment costs but also for added performance, ease of operation, and enhanced technical features.

Information for all models at  
[www.ecomaxbyhobart.com](http://www.ecomaxbyhobart.com)

**ecomax**<sup>™</sup>  
by **HOBART**