

**HOBART**



# 3 CATERERS/RESTAURATEURS REPORT ON THEIR EXPERIENCES WITH THE TWO-LEVEL-WASHER

## DOUBLE MAKES SENSE: ONE MACHINE THAT WASHES LIKE TWO

The TWO-LEVEL-WASHER is a first worldwide – it enables warewashing on two levels simultaneously. In other words: double the capacity per wash cycle. And, thanks to its compact design, the machine doesn't take up more space than a conventional hood-type dishwasher.







## REDUCES WORKLOAD

For Johannes Dilger, reliable, high-quality machines are absolutely essential in his kitchen. When it comes to warewashing, he depends on the TWO-LEVEL-WASHER, which not only simplifies daily tasks with its versatility but also frees up staff for other activities.

### TRADITIONAL RESTAURANT WITH MODERN TECHNOLOGY

The „Sonne“ has been a family business since 1772. Since he was a child, Johannes Dilger has helped his father, also a chef, in the kitchen – he more or less grew up at the stove of his parent’s business.

Today, after working in various positions abroad, he runs the restaurant with his wife, who is in charge of service and book-keeping. His parents continue to help out in the business, which Johannes Dilger is very pleased about.

### RELIABLE QUALITY AND VERSATILITY

Baden specialties are prepared in Dilger’s kitchen, with a particular focus on ingredients from the Black Forest. The chef also places great importance on the quality of his kitchen equipment.



*Johannes Dilgers family business stands for 350 years of tradition, Baden hospitality and pure pleasure*

**“It’s no use cutting corners on equipment, you just have to buy good products that you can rely on,”** he says.

Clean wash ware is a priority in his kitchen, although this is something his guests are not consciously aware of; they pay more attention to the presentation of the food. He was immediately won over by the versatility of the TLW – the machine washes dishes at the top and, for example, encrusted metal trays at the bottom. “Instead of scrubbing metal trays, kitchen assistants can use their time to clean vegetables or perform other tasks.” For him and his team, the TWO-LEVEL-WASHER is a piece of equipment they would not want to do without at the “Sonne” as it helps speed up work considerably.

## HOOD ENSURES A GOOD CLIMATE

*The TLW has a heat- and sound-insulated hood that is enclosed on all sides.*

*This means there is no loss of energy when the machine is opened and no hot steam escapes, which is favourable for the kitchen climate.*



## DIANA KURZ RELIES ON HER TLW

Opened in 2010 as a cozy café in the country with four guest rooms, the "Café und Wein" has become a go-to spot in Heilbronn-Sontheim. Within a short amount of time, it became a popular day-trip destination for wine and cycling tourists and is also often hired for large events. On weekend the team sells over 1,500 meals per day.



*The TWO-LEVEL-WASHER is at the heart of the wash up area of "Café und Wein". Entrepreneur Diana Kurz was soon convinced of its advantages.*

### HIGH TURNOVER MEANS: MANY DISHES TO WASH

Diana Kurz's concept to use predominantly regional ingredients and to place importance on good quality was a success right from the start. Her business has grown quickly and employs more than a dozen permanent and 20 temporary employees today. Four chefs and two pastry chefs prepare various dishes, cakes and ice cream.

In addition to the café, she is also very successful with her meals in jars and is listed in 20 Edeka supermarkets.

### NO COMPROMISES WHERE QUALITY IS CONCERNED

Diana Kurz has high quality standards not only with respect to food but also hygiene. The HOBART TWO-LEVEL-WASHER in her kitchen washes all her cutlery, dishes and glasses. She was won over by the machine's two-in-one design with its two wash chambers.

**"Our kitchen design firm provided us with a TLW 2018 as a test machine. After two weeks, we said we're never giving it back!"**, she says enthusiastically.

That's because this machine allows her to wash large amounts of wash ware in half the time. She usually uses the bottom chamber for cutlery and the top for dishes and cups. Her staff also use the bottom chamber for heavily soiled baking tins, ovenproof dishes, pots and pans because – thanks to the utensil wash programme – these come out sparkling clean.

### A SUMMARY OF THE TLW'S TOP FEATURES:

- Double capacity thanks to a second wash chamber (up to 120 racks/h)
- Utensil wash programme for heavily soiled wash ware
- Colour display and simple single-button control
- Wash and rinse arms can be removed without any tools. Coloured markings in the machine help identify components which require cleaning





### MACHINE IS SOMETIMES ALMOST TOO FAST FOR THE EMPLOYEES



As the operator of the Grill-On-Fire Academy in Müllheim, Stefano Esposito knows that every second counts in the hospitality sector: with HOBART'S TWO-LEVEL-WASHER he can do twice as much every second.

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The Grill-On-Fire Academy in Müllheim is the place to be for meat-lovers. Stefano Esposito has been running a grill school and catering company there since 2014. He and his team organize about 250 catering events per year, serving up to 1,500 guests. In order to clean the huge amount of crockery and cooking utensils as quickly as possible, he bought a very special kitchen aid: the TWO-LEVEL-WASHER from HOBART. It not only does a great job, but also twice the work thanks to two different wash chambers. **“The TWO-LEVEL-WASHER is almost too fast for my employees,”** says the trained chef with a smile.

#### MULTITASKING TALENT

His kitchen staff can use the different wash chambers simultaneously, the machine can even clean different types of wash ware at the same time. “So, for example, we can wash plates at the top – and cups underneath,” the grill expert explains. 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 not anymore.

#### VALUABLE TIME SAVINGS

At one of his grill classes that involved preparing four types of burgers, plates used to be in short

supply – because washing the metal trays took a lot of time. But the inventors of the TLW have come up with a solution for this as well. To ensure that crockery with varying degrees of soiling all come out of the dishwasher clean, there are different wash programmes for the different chambers. “For the metal trays, I simply choose the utensils programme,” says Esposito.

#### A REAL NO-BRAINER

The TWO-LEVEL-WASHER does not take up any valuable space: “It’s exactly the same size as a dishwasher that has only one level,” says Esposito. The machine has also won over the caterer with its easy handling. It indicates all the important information on the display. A button and touch screen are all that’s needed for intuitive operation.

Even new employees can work with the machine straight away. “It’s pretty much self-explanatory,” Esposito sums up. For anything that isn’t, the 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 its operating costs are and how much detergent has been used.