

PROUD SUPPORTER OF



ASSISTED LIVING



For your efforts to help people maintain their standard of living, you've got our help in earning yours.



Proud supporter of you.®



You bring color to people's lives.

freshness

> > > It takes a special kind of person to elevate the everyday. A well-placed garnish. An old-time favorite. A new addition that gets tables talking. As a director, nutritionist or chef, you're not just responsible for providing three meals a day, but providing just as many chances for social interaction.

Is it a demanding job? Yes. Is it a rewarding job? Absolutely. Because whether you're serving Restaurant Style, Family Dining, Buffet, In-Room Service or a more flexible Resident Choice, you're uncompromising in quality and the attention to the little details that make a facility a home.

That's why you make sure that every meal offers a choice of fresh, flavorful seasonal items. That speed is never substituted for food safety. And that at the end of every day, you haven't just managed expectations, but your bottom line.

So for all that you do to help your residents maintain their standard of living, we're more than happy to do all that we can to help you earn yours.



**The uncommon touch.** It's not just anyone who can make residents feel at home. Whether it's planning a special menu, working with residents to serve up their favorites or addressing specific dietary needs, you do it all and you do it well. While running a full-service kitchen, we might add. Our compliments to all the chefs, directors and owners who make it happen every day.

## > A fresh approach to individual tastes.

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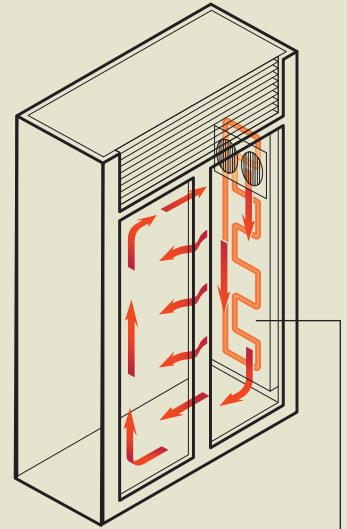
While taste may be subjective, the benefits of using fresh—not processed—foods aren't. Not only do fresh foods allow you to balance the unique dietary requirements of your residents, but they also allow you to maintain a higher level of quality.

With the Hobart Combi® Oven, the three cooking modes (convection, steam and combination) give you endless versatility. Bake, grill, roast, steam, proof, rethermalize, low-temp cooking or Healthy Fry™—the combi oven does it all at the push of a button, so you can add a different flavor to just about any meal. Simply program up to 100 different recipes, and you and your staff can have a meal started with the touch of a finger.

As much as we're about proper heating, we realize cold has its place in your kitchen, too. To keep your food fresh and safe, our full line of Traulsen undercounter and reach-in refrigerators and freezers and refrigerated equipment stands come standard with our exclusive microprocessors for precise temperature control. G-Series refrigerators and freezers help you save money without sacrificing value. Solidly built with durable exteriors, reliable microprocessor controls, efficient refrigeration systems and a variety of user-friendly features, they address many important issues facing the foodservice operator today, such as food safety and energy efficiency.



> **Hobart Combi Oven.**  
The chef merely selects by name the item to be cooked, such as roast leg of lamb. The combi oven gladly does the rest.



> A 20-foot-long, S-shaped heater element distributes hot air evenly and effectively throughout the hot-food holding cabinet. Two heating systems are included with two- and three-section hot-food holding cabinets.





> We can help make food safety easy.



One of the most important issues facing assisted-living facilities, food safety, requires the attention and cooperation of everyone on your staff. Good food safety is a lot more than your staff thoroughly washing their hands. Clean and sanitized ware is essential to any food-safety program. While chemical cleaners in low-temp washers may leave film or chemical odor, Hobart's AM Select high-temp warewasher is NSF Certified to clean and sanitize dishes, delicate glasses, and pots and pans. So you can actively reduce the risk of food-borne illnesses and ensure that tough animal proteins and cheeses are powered off.

Traulsen Banquet and Transport Carts help keep food between 135°F and 190°F, whether you're transporting food down the hall or across the facility. For additional efficiency, select Traulsen carts are equipped with a forced-air bottom-heating unit for greater control over your product temperatures. A top-mounted fan utilizing a 4"-wide channel in the cart's interior wall circulates air continuously throughout the cart.

The recent trend in serving "fresh foods," including organics, has added to the complexity of food safety. Hobart food processors can help you meet this market demand with safe food practices. For example, our diwash™ aluminum plates remove in seconds and can be cleaned in a warewasher without fear of discoloration.



> **Hobart's Combi Oven** features three cooking modes—convection, steam and combination—so you can be sure that every dish will cook to the proper temperature. And because cleaning is automatic, it'll pass the white-oven-mitt test every time.



> **Holding and steering** the banquet and transport carts are easy with the tubular steel push handles.



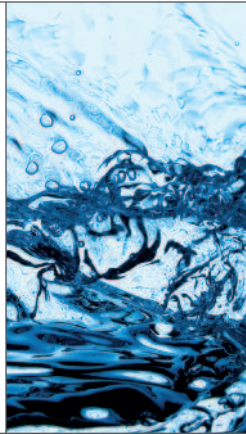
good taste



> **Adjustable cycle setting** on the AM Select lets you choose from four different cycles: one minute for dishware and glasses and two, four or six minutes for pots and pans.



> Save your energy, your water and your money, too.



simplicity, savings

> > > With narrow margins, assisted-living facilities have really felt the rise in energy costs. Commercial kitchens consume almost two and a half times more energy per square foot than any other commercial-type building. When you add in other utility costs, such as water, you have expenses that continue to erode the profitability of your facility. Hobart equipment and service can help reduce those expenses.



> Traulsen ENERGY STAR rated refrigerators and freezers not only keep fresh foods fresher, but they can also save you as much as 45% on energy costs.



The AM Select warewasher uses less water—only .74 gallons per rack—than any other door-type warewasher on the market, for an annual saving of up to \$1,400\*. Traulsen ENERGY STAR® rated refrigerators and freezers can lead to energy saving as high as 45%. And within our complete line of Hobart and Traulsen products, you'll find an additional 200-plus ENERGY STAR rated products. So no matter what you choose, the savings will start to add up at day one.



Electricity isn't the only type of energy a successful facility needs to conserve. With employee turnover being a way of life for even the best assisted-living facilities, you need products that reduce the amount of energy devoted to training. That's why our products are designed to help improve productivity day in and day out.

Consuming only .74 gallons of water per rack and taking just two minutes to wash your ware, the ENERGY STAR rated LXi undercounter dish machine controls cost and productivity with every wash.

Our high-volume food preparation equipment—food processors, mixers and slicers—lets you cut big jobs down to size without sacrificing consistency. Chop, dice or slice, Hobart's line of continuous-feed food processors helps shorten even the longest prep times. So you have time for the most important thing outside of your kitchen: your residents.

\* Cost comparisons based on the AM15 Select vs. the AM14 per day in a calendar year.

> The Hobart Legacy® Mixer Series. The only mixer with a swing-out bowl, the Legacy is an instant productivity center. As easy to train on as it is to clean.



With the Hobart Finance Program, you can get the durability and reliability of Hobart equipment for low monthly payments. Learn more at [www.hobartcorp.com/hobartfinance](http://www.hobartcorp.com/hobartfinance)



**Foodservice's #1 supporter.** Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



Proud supporter of you.\*

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