

PROUD SUPPORTER OF



HIGHER EDUCATION



Keep your hungry campus happy
with our unconditional support.



Proud supporter of you.™



Sustainable design is another way to say “delicious.”



Photo courtesy of University of Oregon Housing

Meeting the demand for sustainability and smiles.



Photo courtesy of University of Oregon Housing

You have a lot of people on campus to keep fed and cheerful. You have hundreds, or thousands, of harried, hurried and hungry students, faculty, staff and visitors to feed. But now you have a lot of ways to keep them delighted and coming back for more.

You're building, revamping and enhancing your production kitchens, front-of-the-house kitchens, “grab-and-go” counters, sit-down restaurants, food courts, dorms, catering and banqueting facilities. But as you do, you also face a growing demand for more sustainable, environmentally sensitive and efficient facilities and equipment.

So how do you keep everyone happy, smiling and satisfied? By serving up fresh, healthy and delicious meals for all—with the support of sustainably designed, cost-saving foodservice equipment from Hobart and Traulsen.

Sustainable designs. Cost-saving designs. Space-saving designs. Innovative designs. In higher education dining services, these are all priorities. But the biggest priority of all is to provide a wide variety of healthy, fresh and utterly delicious meals that keep everyone on campus happy and smiling. You can do it all. And Hobart and Traulsen are here to support you every step of the way.

> “Grab-and-go” meals: Healthy for customers. Healthy for profits.

- > > > You’ve got competition. Today, students have plenty of dining options to choose from, both on and off campus. And since everyone on campus is in a hurry, how can you compete, maintain the pace and keep everyone healthier and happier?

With food, glorious food.

Bakery items fresh from the oven. Salad bars. Wraps. Deli sandwiches. Healthier, tastier food that attracts students and faculty looking for quick, tasty, on-the-go options. Fresh produce, often locally grown or organic, that your health-conscious customers are looking for.

Since this food has to be fresh and it has to be fast, Hobart keeps pace with slicers, food processors and mixers for both cook-to-order stands and centralized support and production kitchens. Our 3000 Series Slicer, smartly redesigned from the bottom up, generates more slices per minute with better consistency and increased yields. The same smart-design thinking is behind our innovations in our Hobart Legacy® Mixers—swing-out bowls in a full range of sizes, Shift-on-the-Fly™ and the steady, fixed agitator speeds that ensure the mix consistency so essential to your kitchen.

mix it up



- > Students, faculty and guests can grab and go with confidence when you display your food in **Traulsen G-Series glass pass-thru or sliding-door refrigerators**. Traulsen’s precise microprocessor temperature controls and balanced, self-contained refrigeration systems will keep your food fresh, tasty and delicious.



- > **The Hobart 3000 Series Slicer.** Because time is money, the Hobart 3000 Series Slicer is designed to significantly reduce cleaning time.



> Putting on a show.



> > > **Marketplace-Style Counters and Display Cooking.** It's big on campuses across the country. Right up front, chefs prepare on-the-spot delicacies, ethnic specialties and hot breakfasts. Right at the counter, marketplace displays show off the fresh, delicious food.

It's show time. Presenting the multi-talented, multi-tasking Hobart Combi® Oven. Able to cook 100 recipes just by pressing Start, the combi uses three modes—convection, steam or a combination of both—to let you bake, grill, roast, steam, proof, rethermalize, low-temp cook, blanch and finish, “Healthy-Fry” and use high-yield, low-shrinkage Delta-T cooking.

Hobart rotisseries prepare perfect, brown and succulent chickens and other products. On the Hobart electric counter grill, you can simultaneously cook 12 different items. In addition, our panini grill lets you make delicious sandwiches without the additional fat of traditional grilling.

But countertop cooking and counter-front displays take up space. That's why Traulsen undercounter refrigerators and freezers, and prep tables are designed to give you top performance while staying out of your way.

Traulsen's VPS Prep Tables use ducted air to surround product pans with cold air at the top, bottom and sides. The result: great-looking products and great-tasting food with an extended shelf life.



Photo courtesy of University of Oregon Housing



> Designed to meet NSF Standard 7 guidelines, **Traulsen's VPS Prep Tables** use ducted cold air to keep food ingredients—even high-fat and high-water-content foods—fresh and moist, at even temperatures, without freezing, while eliminating the need to stir products or rotate pans.



> Which comes first? The saving or the sustainability?



> > >

Sustainability calls for curtailing the consumption of natural resources such as water and energy. That means lower utility bills. Reducing waste is central to every sustainable program. The less waste, the more you save on hauling, liners and labor and landfill volume. Sustainability and cost saving are clearly inseparable, which is why Hobart and Traulsen have hundreds of products that can help you achieve both.



Tapping into Hobart water saving. It can reduce your rinse water (and energy) consumption by more than 50%, compared to models without it. It's Hobart's exclusive Opti-Rinse™ technology, and it's in every Hobart FT900 flight-type and CLe conveyor-type warewasher. Adding to the water saving of both warewashers is a cascading water system that replenishes each tank with water from the adjacent tank.

The total saving? On the FT900, between \$7,685 and \$15,000 a year; on the CLe, up to \$9,192.

More than 200 ways to save your energy. Hobart and Traulsen have more than 200 ENERGY STAR® rated products, including refrigerators, freezers, hot-food holding cabinets,



> The FT900's optional **Energy Recovery system** can provide an additional saving of \$3,200 per year, by recycling the machine's heat to preheat incoming water, instead of venting it out.

steamers, fryers and warewashers, that can help you reduce your energy bills as much as 45%.

The fruits—and vegetables—of reducing waste. The Hobart WastePro™ Pulper can reduce the volume of your foodservice waste—including food, paper, plastic and Styrofoam—as much as 88%, saving you as much as \$17,000 a year in hauling, liner and labor costs, while reducing landfill volume. To fully harvest the WastePro's benefits, you can compost its semi-dry pulp, turning it into an all-natural fertilizer for farming.

Get LEED points with Hobart. Under the new LEED (Leadership in Energy and Environmental Design) guidelines, you can now use Hobart and Traulsen equipment to earn LEED points. For example, the University of Cincinnati relied on the FT900 Warewasher to achieve LEED certification, contributing to 76% of the recreation center's process water reduction.

> Dickinson College is turning hundreds of pounds of daily foodservice waste—after mixing it with mulch, hay, wood chips and dairy manure—into compost that supplies their farm soil with a rich and all-natural fertilizer. As a result, their campus student body enjoys the fruits—and certified organic vegetables—of reducing waste.

> www.hobartcorp.com/sustainabledesign



Photo courtesy of Dickinson College

study, work, eat, live





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.™

701 South Ridge Avenue
Troy, Ohio 45374-0001

937 332-3000
888 4HOBART
888 446-2278
www.hobartcorp.com

National Association for
College Auxiliary Services
(NACAS) Business Partner



National Association of
College & University Food Services
(NACUFS) Industry Member

Hobart is a proud supporter of these organizations.