

PROUD SUPPORTER OF



INDEPENDENT RESTAURANTS



In your fight for independence, you have our support.



Proud supporter of you.



You earn your independence every day.

support

> > > It takes a special kind of person who can earn that independence. As an owner, manager and/or chef, you must wear many hats, aside from the obvious one. You have to be a good business person, a smart marketer, a trend spotter, a motivator, a gracious host, a cultivator of talent, a food safety expert, a food buyer and a visionary who can see beyond the myriad details of the day into the future of what your restaurant will be.

A demanding job, it's one that leaves you in control of your own destiny. Going far beyond the joy of cooking, it's the joy of creating a unique, happy experience for your customers.

At Hobart, we want to share in the creation of that unique experience. We support you with equipment that you can rely on and with service that will be

there when you need it to help keep you up and running. We're especially well equipped to help you with the critical issues of improved productivity, food safety and cost of ownership.

Remember. You may be independent, but you're not alone. You have our support.



Orchestrating chaos. While the front of the house may be elegant or studied casual, the kitchen is anything but. Orchestrating the frenetic activity of a busy kitchen is part of the art of running an independent restaurant. Our compliments to all the chefs, managers and owners who can turn that frenzy into the delicious meals that make people happy.

> We can help make food safety easy.

> > >

One of the most important issues facing independent restaurants, food safety requires the attention and cooperation of everyone on your staff. Good food safety is a lot more than your staff washing their hands thoroughly.

Clean and sanitized ware is essential to any food safety program. While chemical cleaners may leave your glasses and cups with unsightly stains such as lipstick, Hobart's AM Select high-temp warewasher is NSF-certified to clean and sanitize dishes and delicate glasses, and pots and pans as well.

Hobart's 3000 Series Slicer is the industry's easiest-to-clean slicer. The carriage is tiltable and removable for thorough washing. The base is a single unit that can be wiped clean and leaves no cracks or crevices for waste to accumulate.

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.

To keep your food fresh and safe, there's our full line of Traulsen undercounter refrigerators and freezers with their exclusive microprocessors for precise temperature control.



> **The Hobart AM Select** is NSF-certified to clean and sanitize dishes and delicate glasses, and pots and pans. It's like having two warewashers in one.



> **The Hobart 3000 Series Slicer.** The Stay-Clean™ sharpener on the 3000 Series Slicer is both removable and submersible for thorough cleaning.



> **Hobart Food Processors.** The all-aluminum hopper and housing on Hobart food processors have an anodized finish to resist harsh cleaners, making them simple to wash.



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



> > > With narrow margins, independent restaurants have really felt the rise in energy costs. Restaurants 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 restaurant.

Hobart equipment and service can help reduce those expenses. Our C-Line Warewasher with Opti-Rinse™ technology can save you as much as \$3,500 a year because it uses less than half the water and energy, compared to previous models without Opti-Rinse.

The AM Select Warewasher uses less water—only .74 gallons per rack—than any other door-type warewasher on the market, for annual savings of up to \$900.

Another way to save energy is with Energy Star-rated appliances. Traulsen Energy Star rated refrigerators and freezers can lead to energy savings as high as 45%.

Hobart Service can help you get the highest level of performance from your equipment with preventive maintenance, service contracts, extended warranty contracts and other specialty programs.



> Traulsen Energy Star refrigerators and freezers can save you as much as 45% on energy costs.



> With Hobart's Lease-to-Own Program, you can get the durability and reliability of Hobart equipment for low monthly payments.



> Hobart Warewashers are the leaders in water-saving and energy-saving technologies, reducing operating costs as much as 70%.



safety, savings

> Improving the productivity of your staff.



> > > The largest private-sector employer in the country, the restaurant industry runs on people. For the independent restaurant, wages and benefits account for fully one-third of your costs. Compounding the cost is the high rate of turnover, resulting in the added expense of training and motivating new employees.

Hobart equipment is designed to help you deal with these dual issues by providing products that are easy to operate, require minimal training and increase productivity.

The Hobart Legacy® Mixer is the only mixer with a swing-out bowl, making it simpler to add ingredients and take out product, to mount and change bowls. It has other features to improve productivity, too, such as Automatic Time Recall that remembers the last time set for each speed, making it ideal for mixing batches of the same product.

The Hobart Combi® Oven brings push-button convenience to cooking. You can preprogram up to 100 different recipes that your staff can execute at the touch of a finger.

Our FlashBake Oven is just as easy to operate. Simply put the sandwich in the oven and press the button. You can preprogram up to 20 different cook cycles. Training takes no longer than the time it takes to cook a single sandwich.

> **The Hobart Legacy Mixer Series.**
The only mixer with a swing-out bowl, the Legacy is an instant productivity center.



> **Hobart Combi Oven.** With the programmable combi oven, an operator merely selects by name the item to be cooked, such as roast leg of lamb.

> **The Hobart FlashBake Oven** also features push-button simplicity in cooking.



simplicity



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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