

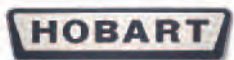
PROUD SUPPORTER OF



LODGING AND CASINOS



Foodservice. From snacks to full-course meals,
the essential guest service.



Proud supporter of you.



The changes and challenges in hotel and casino foodservice.

> > > Representing between 25% and 30% of revenues in hotels and nearly 50% in casinos, foodservice is an essential part of every full-service lodging establishment.

To satisfy virtually every taste, hotels and casinos are offering their guests a variety of foodservice choices, including the classic white tablecloth restaurant, fast-food courts and snack bars, lobby foodservice, cafés and coffee bars, poolside dining, room service and a host of other options.

With all the opportunity foodservice affords hotels and casinos, there are challenges as well. In an era when operating costs are escalating, you must devise ways to lower them. With labor costs rising, you must offset it by increasing productivity. With food safety a problem that can make headlines, you must develop a program that assures yours is fresh and safe.

These problems transcend the industry and organizations within it. Whether you're a corporate manager or a management company executive, an owner or a consultant, a food and beverage director or a hotel/casino manager, you're not alone in trying to resolve these issues. For you certainly have our support.



new trends

With these trends, there should be many happy returns.

The up-and-coming trends in lodging foodservice include everything from celebrity chefs to healthy foods and sustainable design. They all contribute to making a stay at your hotel or casino more enjoyable and can help assure you that your guests will return in the future.

> How to make your hotel or casino more sustainable.



> > > Already a leading construction choice in education, sustainable design is now getting the attention of executives in the lodging and casino industry. Sustainability seeks to create buildings that are environmentally responsible, healthy and prosperous. Generally, in a sustainable building, the air is healthier to breathe, resources such as water and energy are conserved, and the cost of operation is considerably lower than a conventional building. In fact, the average energy savings are 30%; water savings are 30% to 50%; and waste savings as much as 90%.



> Traulsen's R & A Series refrigerators and freezers have an exclusive INTELA-TRAUL® microprocessor for precise temperature control and a proprietary airflow system to keep food fresh and safe. Many are Energy Star listed, with energy savings as high as 45%.



Attractive to millions of travelers concerned about the environment, sustainable design could be an important differentiator in their selection of a hotel or casino.

As a member of the U.S. Green Building Council, Hobart is committed to supporting Leadership in Energy & Environmental Design (LEED) and to the research and development of products that support sustainability.

Our warewashers are the leaders in water-saving and energy-saving technologies, reducing operating costs as much as 70%.

For your disposables, Hobart has the WastePro™ Pulper, which can reduce foodservice waste as much as 88%. Traulsen Energy Star rated refrigerators and freezers can lead to energy savings as high as 45%. With Hobart, you can make any building more sustainable.



> The C-Line with NSF-certified Opti-Rinse™ technology rinses and sanitizes with less than half the water and half the energy, compared to previous models without Opti-Rinse. It can save you more than \$6,400 annually.

> The FT900 Warewasher also features Opti-Rinse technology and can save you up to \$15,000 a year, compared to previous models without Opti-Rinse.

> Lowering costs by improving productivity.



> The Hobart Combi Oven.

> > > The lodging and casinos industry is definitely a people business. Whether it's the friendly, welcoming smile of the concierge or the chef's extra little attention to the plate that makes for a great presentation, it's your people who can make all the difference. The importance of people is why labor accounts for more than 40% of all operating costs. One way to reduce those costs is to increase productivity.

Hobart has a number of ways to help you increase your staff's productivity, ways that will actually make their jobs easier, too.

You can cut down on slicing time with our 3000 Series Slicer. Redesigned from the bottom up, the slicer has nine patents pending, many of them taking the drag out of slicing. Literally. It makes both manual and automatic slicing much more efficient. For the ultimate in slicing efficiency, there's Select-A-Stroke™ on the automatics. It finds the optimum stroke, cutting the exact length of the product—no more, no less—eliminating all wasted motion.

> One of the hot trends in hotels is healthy foods. Hobart has a number of ways to help you prepare healthy foods with our full line of high-volume food preparation equipment, including food processors, mixers and slicers. Traulsen refrigerators and freezers, of course, will keep your food fresh and safe.



> > > For versatility and productivity, the perfect combination is the Hobart Combi® Oven. It lets your chefs shorten cooking time by combining steam mode and convection mode in any sequence they want. Programmable for up to 100 different recipes, you can use it for baking, grilling, roasting, steaming, proofing, rethermalization and low-temp cooking.

Hobart also ratchets up productivity with our ovens. The oven "Cool" switch on our HEC5 Series electric oven allows rapid cool-down, to cook a product at a lower temperature. The 1/2-H.P., two-speed oven blower motor means there's more even heat distribution throughout for consistent cooking.

For all your mixing needs, Hobart has the Legacy® Mixer, the only one with a swing-out bowl that makes it simple to add ingredients, take out product, remove and mount bowls. Featuring the classic Hobart mixing speeds so many chefs base their recipes on, the Legacy carries on the tradition of long-lasting, durable performance, lowering the cost of ownership while improving productivity.



> The Hobart HEC5 Series Electric Convection Oven.



> The Hobart Legacy Mixer. The Hobart Legacy Mixer is built to last. Now available in a full range of bowl sizes—12, 20, 30, 40, 60, 80 and 140 quarts—the Legacy has a swing-out bowl, making it the easiest-to-use mixer in the industry.

versatility



> The Hobart 3000 Series Slicer.

productivity



> The more varied your menu, the greater the food safety challenge.

> Cooking with HACCP.



> > > In the lodging and casinos industry, foodservice operations can be virtually non-stop, putting an added strain on your best practices for food safety.

Food safety at Hobart is closely aligned with the government's stringent HACCP (Hazard Analysis and Critical Control Point) food safety program. Required in several food industries, following HACCP principles greatly enhances a food safety program.

Our Traulsen Blast Chillers take food through the Danger Zone—from 135°F to below 41°F—in approximately 90 minutes. The whole process is fully monitored for HACCP compliance by unique SmartChill™ microprocessor controls and is documented by two built-in printers. One printer creates a HACCP-compliant record, while the other generates an adhesive label that you can put on the product's container, serving as care instructions for your staff.



> > > We adhere to HACCP procedures with our cooking also. Our combi oven has an optional Hobart Communications Product Control (HCPC) recording system that monitors your product to ensure HACCP compliance.

Hobart's Combi Ovens let you practice food safety with almost infinite variety in cooking, including baking, grilling, roasting, steaming, proofing, rethermalization and low-temp cooking.

Of course, the cornerstone of any food safety program is proper storage of perishables. Traulsen refrigerators and freezers use a combination of microprocessors and their exclusive airflow system to precisely control temperatures. Also available in space-saving undercounter designs, they can keep your food fresh and safe.



> Hobart's Combi Oven lets you cook in convection mode, steam mode or any combination therein, so you can use it for baking, grilling, roasting, steaming, proofing, rethermalization and low-temp cooking.



> Traulsen Blast Chillers take food through the Danger Zone—from 135°F to below 41°F—in approximately 90 minutes.



safe, simple



> Traulsen refrigerators combine microprocessor controls and their exclusive airflow system to keep your food fresh and safe.



compliant



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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