Internorga 2025 – Launch of new HOBART products: Al-supported warewashing technology

Offenburg, 24 January 2025 – Faster work processes, lower operating costs, less manpower: All of these are on the wish list of decision-makers in the hotel, hospitality, and food service industry. HOBART is constantly developing its products in order to make commercial warewashing even easier and more efficient with the latest technological innovations. The new products presented at the Internorga 2025 by the world market leader for commercial warewashing are unparalleled in the warewashing sector. With their intelligent functions, they set new standards.

Automation via AI: for the perfect flow in the scullery

In recent years, artificial intelligence has made enormous progress and has become indispensable in many areas. At also affects and changes warewashing in the commercial kitchen – automating processes, saving resources or reducing manpower: At makes it possible.

"HOBART developed new products that use Al-supported technology to achieve smooth, automated warewashing processes while significantly reducing operating costs," says Managing Director Manfred Kohler. "This revolutionary innovation ensures perfect flow in the scullery." At the HOBART booth, trade show visitors can get an insight into the new technology.

Everything you need.

The CHEF'S COMBI is characterised by easy handling, powerful cooking programmes, efficient cleaning, and low operating costs – and all that for a very attractive price. In addition to many other features, it offers three functions unparalleled in the market. In the daily live cooking shows, visitors can see for themselves how the combi steamer from HOBART is used in meal prepping.

Washing and polishing with just one machine

CUTLERY PREMIUM, integrated as an option in the new generation of undercounter dishwashers by HOBART, makes manual polishing of cutlery redundant. This enables restaurant owners to save time and staff in their kitchen, which is very helpful in times of high operating costs and a staff shortage in the hospitality industry. This feature saves some HOBART customers up to one-and-a-



half man hours per day. The latest generation of undercounter dishwashers comes with even more smart features for a palpable reduction of the workload. The live shows at the HOBART booth give visitors a good impression of the world-first technology.

Washing reusables: How to get good results

Whether reusable plastic mugs or bowls for the take-out business or refillable glass bottles for the buffet: To achieve an optimal washing and drying result with reusables, the right combination of machine, rack system and chemicals is necessary. Having looked into the details of the take-out sector, HOBART presents wide range of products for washing and drying reusable wash ware at their booth.

From March 14 - 18, HOBART exhibits these and other innovative products from their warewashing and cooking range at **booth 208** in **hall B7** – true to the motto: Work smart, not hard!

News from ecomax by HOBART

At the HOBART booth, the entry-level brand **ecomax** presents its latest versions of glass and dishwashers with plenty of smart features. They ensure reduced consumption, efficient wash programmes and intuitive operation – and all of these at a sensational price.



Photos



Caption: The CHEF'S COMBI offers everything you need in a professional kitchen



<u>Caption:</u> CUTLERY PREMIUM, a world first, makes manual polishing of cutlery redundant.





Caption: These meet any requirement: the new models by ecomax.





<u>Caption:</u> HOBART warewashing technology and reusables accessories ensure clean and perfectly dry reusable wash ware

Credit:

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Find more information about HOBART at www.hobart-export.com

Contact for press inquiries:

HOBART GmbH

Press office

Phone +49 781 600-1182

E-mail: press@hobart-export.com Website: www.hobart-export.com

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About HOBART:

Based in Offenburg, Germany, HOBART leads the world market in commercial warewashing technology. We serve customers such as hotels, restaurants and caterers, bakeries and butcheries as well as supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies across the world. HOBART develops, produces and sells warewashing and cleaning, cooking, food preparation and waste treatment appliances and systems. The company has a global workforce of 6,900 employees, approximately 1,100 of them in Germany. HOBART is a subsidiary of the US Illinois Tool Works (ITW) Group, which manufactures and sells a variety of products; the group has a staff of 46,000 employees in 800 independent companies in 51 countries.