

# PROFI FLIGHT-TYPE DISHWASHER FTNi

SAVES TIME.  
AND MONEY.  
AND STRESS.





# WAREWASHING MADE EASY

Of late, the kitchen staff of the Stiftung Langwied enjoy a more relaxed workday. Since May 2018, a flight-type dishwasher eases their daily workload. Also, a new ventilation and extraction system has significantly reduced the room temperature.







The residents of the retirement home of Stiftung Langwied have a choice of three freshly-cooked menus, featuring two regular and one vegetarian dish. For Head Chef Michael Schmitt, the top priority is the quality of the food.



*„A person who moves in at the age of 65 will stay with us for a long time. So, they must still love the food after some years in our retirement home,“*

he says. In addition to cooking meals for the residents of the Stiftung, the Head Chef also caters for a nearby kindergarten.

### MEETING EVERYBODY'S TASTE

Breakfast and dinner are served in the residential unit in the respective living areas. The lunch can be taken by the residents in the cafeteria, in the common room of their living area, or in their own room. At the counter in the cafeteria, residents choose their food and the size of their meal – and they can get seconds, of course. What's most important is that the meal is made of 85 % fresh ingredients. Just some vegetables such as broccoli or cauliflower are bought frozen to simplify processes.

Also custard-type pudding is not made freshly: „We prefer to buy it ready-made in cups because the residents often take it back to their rooms to eat later. Fresh pudding not packaged in cups would not be safe to eat after some hours at room temperature,“ the Head Chef explained. Plain fare and traditional dishes from the German region Saarland are among the residents' favourites, for example filled potato dumplings and other dumpling specialities, but also liver strips with red cabbage or liver dumplings. Michael Schmitt explains:

*„Food is very important for us because the residents look forward to their main meal the whole day.“*

On two days per week and on all public holidays, the Stiftung Langwied furthermore serves fresh cake made by a local bakery from regional ingredients. The Head Chef procures the ingredients for all their food from local suppliers.

### 12 HOURS' WORK

At 6 in the morning, the kitchen staff starts preparing the food; their workday ends at 6 p.m. In addition to the Head Chef, there are 10 cooks, 4 scullery workers and one apprentice.

### NEW MACHINE AFTER 17 YEARS

Since early May, the Stiftung Langwied has been using a new flight-type dishwasher by HOBART to wash the dishes. It was bought to replace its 17-years old predecessor. With some interruptions, the PROFI FTNi runs from 11:30 a.m. to 8:00 p.m. The breakfast dishes are left to be washed together with the lunch ware. Michael Schmitt is very happy with the flight-type dishwasher.

*„We questioned the two workers responsible for dishwashing concretely about what they wanted and needed to optimise their working processes,“*

he says about their decision-making. A reduction of the room temperature was particularly important for the staff. This meant that not only the current dishwasher had to be replaced but also the associated ventilation system, making a complete re-design of the room necessary. Before making their decision, the Head Chef and the Director of the Stiftung visited the HOBART production factory. They had the chance to specify their wishes on site so that the machine would be tailored to the requirements and conditions in their kitchen.



The FTNi flight-type dishwasher in the Langwied retirement home

### LESS HEAT DURING THE WORKDAY

With the new dishwasher, the water consumption was reduced by more than half, and the air circulation in the kitchen was significantly improved. The room temperature was greatly reduced thanks to the new extraction and ventilation system and the machine's efficient heat recovery, making the staff's workday more agreeable.

*„Before the new machine, we often had to run dishes through the dishwasher repeatedly. This is not necessary any more, saving us time and money,“*

the Head Chef explains.

This is attributable not only to the water consumption but also to the automatic soil removal system in the pre-rinse zone. There, the dishes are put into the machine, bringing the soil deposits into the system.

The machine automatically pumps this soil into an upstream strainer, keeping the water in the machine clean. Within the machine, the water flows in cascades from one zone into the next for repeated use. One thing that the scullery staff particularly loves in the new machine is the easy cleaning. Thanks to the automatic complete cleaning function, there is no longer the need to remove certain components for cleaning.



Visibly happy with the new technical solution: (from left to right:) Michael Schmitt, Jörg Strauch, Torsten Hamsch

HOBART GmbH is the world market leader for commercial warewashing technology and has received many awards for its innovations. The company founded in Offenburg (Germany) in 1930 has a global workforce of 6,900 employees, more of 1,000 of them in Germany. In addition to warewashing, the company with a long tradition focuses on cooking and food preparation and on waste technology. All HOBART warewashing systems and dishwashers are developed and manufactured in Germany. HOBART is a member of the US American group Illinois Tool Works ITW which employs about 51,000 people world-wide and sells its wide range of product lines in more than 60 countries.

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