



READY FOR SOME FOOTBALL

HOW THE ADVANSYS LXGeR KEEPS BUNKERS BAR & GRILL RUNNING SMOOTHLY ON GAME DAYS

In many places across Ohio, Saturdays during college football season are the highlight of the week. Walk into most any bar in the state and you're sure to see the place filled with scarlet and gray. Ohio State University football is a religion in the Buckeye state, and fans prefer to celebrate wins together at the bar.

For Dayton, Ohio-area Buckeye fans, Bunkers Bar & Grill in Vandalia is a go-to spot, not least because of the restaurant's 31 televisions, its diverse menu that incorporates breakfast, lunch and dinner, it's 42 beers on tap, and its larger-than-life mural of Ohio State coaching legend Woody Hayes.

Bunker's Bar & Grill is the kind neighborhood sports bar that has grown a following by focusing on quality food and selection. Over the years, it's won the titles of "Best Sports Bar," "Best Wings," "Best Beer Bar" and even "Best Place to Eat Breakfast."

If you visit Bunkers on a Saturday during football season, you'll find it packed. Until recently, this meant the addition of extra staff to wash glasses, in addition to its dedicated dishwasher and two bartenders. Bartenders and bar backs were kept busy washing glasses using the three-sink method, but the results were always disappointing, says Amber Miller, the bar's manager.

"Our customers complained about the smell of the glasses," said Miller. "We spent time rewashing glasses, we had to change the water every hour or two, and pretty much needed an extra person to spend all their time washing glasses."

CLEANER AND FASTER

Miller figured there had to be a better way, and after some research, Bunkers installed the new Advansys™ LXGeR high-temperature glasswasher from Hobart. A manufacturer of food service and food retail equipment for more than 100 years, Hobart built the LXGeR glasswasher to specifically address the concerns that restaurants and bars have with the three-sink washing method – high labor costs, sanitizing residue that clings to glassware and unpleasant odors.

Unlike hand washing in the sink, the LXGeR offers bars the ability to clean between 24 and 30 racks of glassware per hour based on light or normal wash cycle selection. The Hobart glasswasher also provides:

- High-temperature washing and rinsing from a cold-water supply;
- A process that eliminates the need for chemical sanitizers;
- An energy recovery system that eliminates steam; and,
- An ENERGY STAR-qualified appliance that uses just .62 gallons of water per rack.

**"THE HOBART GLASSWASHER IS DEFINITELY A BUY!
IT'S ABSOLUTELY WORTH IT."**

AMBER MILLER, MANAGER, BUNKERS BAR & GRILL, VANDALIA, OHIO



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Hobart built the LXGeR to be cost efficient. Running entirely on a cold water line, the glasswasher incorporates an exclusive steam elimination and Energy Recovery system that captures steam from the wash cycle, then uses it for the next rinse cycle. This eliminates the need for hot water and results in a dramatic reduction of steam and up to \$485 in annual energy costs saved. And because it's a high-temperature glasswasher, the need to purchase expensive sanitizer is eliminated.

As soon as Bunkers installed its new glasswasher, Miller said the results were immediate. The machine's rack loading and one-button operation make it extremely easy to use, which Miller said leaves more time for bartenders to focus on serving patrons instead of cleaning glassware. And, wash after wash, the bar's glasses come out clean, sparkling and odor-free.

The Hobart glasswasher also requires little in the way of daily maintenance. That's because each is built with a deep-drawn, stainless steel tank and housing that keeps the unit clean and enables it to blend in to any décor. At shutdown, an auto clean cycle washes the inside of the machine to ensure it's primed and ready for operation the next day.

To keep the LXGeR running smoothly, Hobart built-in advanced service diagnostics and sensors that notify operators of a clogged wash arm or dirty water. Alerts are displayed on an easy-to-read panel. It also features a de-lime cycle that automatically adjusts the recommended de-lime frequency based on water hardness. Additionally, an automatic pumped-drain and a corrosion-resistant pump keep the washer running over the long-term. Since it's installation, Miller said efficiency has dramatically improved, the bar is saving money and it has been able to eliminate a full dishwashing shift.

"I would tell other restaurants that it's definitely a buy," Miller said. "It's worth it."



ABOUT HOBART

IF YOU'RE INTERESTED IN LEARNING MORE ABOUT HOW A HOBART GLASSWASHER CAN HELP YOUR RESTAURANT OR BAR REALIZE CLEANER GLASSWARE, FULL-FLAVORED DRINKS, AND A REDUCTION IN LABOR AND ENERGY COSTS, VISIT HOBARTPERFECTGLASS.COM OR CALL 937-332-3000.



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