



CLEAN AND CLEAR

HOW THE ADVANSYS LXGeR HELPS THE WHISKEY HOUSE MAKE ITS MARK

On the edge of San Diego's Gaslamp Quarter, inside a low-slung building tucked between the San Diego Chinese Center and a chic women's apparel retailer, sits The Whiskey House; an inviting watering hole and restaurant that features more than 600 whiskeys, craft cocktails, 20 international draft beers, an eclectic wine list and a menu of house-made fare.

Known for its Old Fashioneds, The Whiskey House is a new addition to the San Diego bar and restaurant scene. As a hangout looking to make a name for itself, creating a positive first impression for patrons with increasingly discriminating tastes has been important, says Ryan King, the bar's owner. In a city consistently ranked among the nation's top 10 best metro regions to live, the city's residents have no lack of choices of where to spend their evenings. This makes competition among San Diego bars aggressive, with little room for unforced errors.

Building on his more than 24 years of hospitality industry experience, King chose to make a significant investment in not just his bar's inventory of whiskeys, wines, liquors and draft beers, but in the purchase of high-quality Riedel wine and bar glasses, too. With signature cocktails and drink options available and quality glassware to serve it in, King thought he had all bases covered. But there was one problem.

"We used a rental glasswashing machine, but our glasses were coming out smelling like chlorine," King said. "We ended up having to pour out drinks and wine when people complained, and it threatened to give us a bad reputation."

FINDING A NEW SOLUTION

Like many commercial glasswashing machines available for rent, the Whiskey House's rental required sanitizer, but left behind significant chemical residue.

Looking to stand out in the competitive San Diego restaurant scene, and knowing that his customers expect more from their drinking and dining experiences, King needed to find a solution for the Whiskey House that would ensure fast turnover for the busiest shifts. He found one in 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 most glasswashers – sanitizing residue that clings to glassware, expensive operation and unpleasant odors and steam.

"SINCE WE INSTALLED OUR HOBART HIGH TEMPERATURE GLASSWASHER, OUR EXPENSIVE REIDEL BAR GLASSES COME OUT CLEAN AND SANITIZED WITHOUT THE SMELL OF CHLORINE, ALLOWING US TO FOCUS ON RUNNING OUR BUSINESS."

THE WHISKEY HOUSE, SAN DIEGO | RYAN KING, OWNER



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Designed to deliver clean, sparkling glassware every time, the LXGeR offers:

- 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 LXGeR has the ability to clean between 24 and 30 racks of glassware per hour based on light or normal wash cycle selection. Each glasswasher 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 is primed and ready for operation the next day.

Hobart also built the LXGeR to be cost efficient. An exclusive steam elimination and Energy Recovery system captures steam from the wash cycle, then uses it for the next rinse cycle while running on a cold water line. The result is 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, said King. Even better, Whiskey House patrons are no longer treated to a headful of steam or unpleasant chemical odors every time a rack is removed.

To ensure the machine runs smoothly, Hobart built-in advanced service diagnostics and sensors that notify operators of a clogged wash arm or dirty water, 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.

"It's very easy to use. We just press a button and it goes," King said, noting the washer's soft start feature that helps to prevent glasses from chipping and breaking.

After installing the glasswasher, King said that he and his employees now spend their time focusing on running the business and mixing incredible cocktails, instead of worrying about whether the glassware is clean. In fact, King said, when others in the business ask about the glasswasher, he recommends it in a heartbeat.

"It's a good investment to buy Hobart products," King said. "They are the best, they last forever and they hold their resale value."

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.

