



DOWN WITH DOUBLE WASHING

HOW THE ADVANSYS™ LXGePR IS HELPING WHEAT PENNY OVEN & BAR KEEP UP WITH DEMAND

The Wheat Penny Oven & Bar is an unexpected find in Dayton, Ohio. More West Coast than Midwestern, the owners of the restaurant, Liz Valenti and Elizabeth Wiley, have described it as pizza-centric, but featuring rustic, creative dishes and a bar that serves up fresh, handmade cocktails.

Open six days a week for both lunch and dinner, the Wheat Penny has had a strong following since it first opened in 2013. The restaurant's patrons are attracted by its California-style pizzas, locally-sourced ingredients, vegetable-driven dishes and diverse wine, beer and cocktail menu.

A popular restaurant for casual, yet upscale dishes, a majority of the restaurant's patrons typically pair their meals with a glass of wine, a craft beer or a cocktail. Throughout the week that keeps two bartenders busy, while Friday and Saturday nights demand three bartenders to keep orders filled for the house's 99-seat room.

While busy is good for any up and coming restaurant, having a slow bar is not. As the Wheat Penny made a name for itself and found more of a following, the bar was increasingly having trouble keeping up. The reason, said Andrew Maines, the restaurant's bar manager, was that in addition to mixing cocktails, pouring beers and uncorking wine, bartenders were also pulling double duty by washing most of the glassware by hand.

"For all of our wine glasses and cocktail glasses, we would use the triple sink under the bar for washing, and all of our pint glasses we would send back to the kitchen to be run through the dish washer," Maines said.

Typically though, Maines said that wasn't enough. Glasses that went through the kitchen dishwasher often had to be rewashed. And no matter where glasses were washed, all had to be thoroughly inspected and polished before meeting any diner's lips. While this ensured quality, Maines explained that it put a heavy burden on the bar staff.

"IT WOULD TAKE US ABOUT 30 SECONDS TO DRY AND POLISH EACH GLASS AND WE HAVE 75 GLASSES," MAINES SAID.

Needless to say, the routine was both tedious and slowing the time it took to fill orders.

FINDING A BETTER SOLUTION

The Wheat Penny's owners and managers are always looking for ways to make the restaurant's operations more efficient, Maines said, which is why it began looking for ways to take pressure off the bartenders and dishwashing staff.

They found one with the new Hobart Advansys™ LXGePR glasswasher. With more than 100 years of foodservice and food retail equipment manufacturing experience, Hobart built the Advansys LXGePR glasswasher to address the concerns that restaurants and bars have with glass washing – high labor costs, unsatisfactory results, sanitizing residue that clings to glassware and unpleasant odors.

Unlike using a triple sink, the LXGePR offers the ability to clean between 29 and 38 racks of glassware per hour based on light or normal wash cycle selection. The Advansys LXGePR also provides:





- A PuriRinse cycle that incorporates a potable water rinse to remove chemical residue;
- Washing and rinsing requires low voltage (120v) which is readily available; and,
- An ENERGY STAR®-qualified appliance that uses just 1.14 gallons of water per rack.

Once installed, Maines said the Hobart glasswasher had an immediate impact. Not only did it take a significant load off the bartenders, but glassware comes out consistently clean.

“The biggest problem for us (before the new glasswasher) was that we never had any idea what the condition of the dish tank water in the kitchen would be. Midway through a busy night, we would be getting glasses back that needed to be rewashed,” Maines said. *“With the Hobart glasswasher, the water stays clean a long time, and when it’s time to replace it, draining and refilling only takes a few minutes.”*

To keep both the glasswasher and bar operations running smoothly, Hobart built-in advanced service diagnostics and sensors that notify operators of dirty water or a clogged wash arm with alerts displayed on an easy-to-read panel. It also features an automated delime cycle that adjusts the recommended delime frequency based on water hardness.

Installation of the LXGePR at the Wheat Penny was easy, Maines said, and required training was minimal.

“It takes standard-size racks, so that makes it easy,” Maines said, adding that the machine’s one-button operation makes it pretty much self-explanatory.

Hobart engineers designed the LXGePR glasswasher to require little in the way of daily maintenance. 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 sprays down the inside of the machine to facilitate quick cleaning.

All-in-all, Maines said he is very pleased with the Wheat Penny’s investment. The Hobart Advansys LXGePR has sped up operations behind the bar, taken demand off the kitchen and has eliminated double washing.

“I WOULD DEFINITELY RECOMMEND IT,” MAINES SAID:



ABOUT HOBART

IF YOU’RE INTERESTED IN LEARNING MORE ABOUT HOW A HOBART ADVANSYS LXGEPR GLASSWASHER CAN HELP YOUR RESTAURANT OR BAR ACHIEVE BETTER RESULTS, PLEASE VISIT US AT HOBARTPERFECTGLASS.COM.



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