



## SPARKLING GLASSES WITHOUT DRYING AND POLISHING

For Restaurateur and Managing Director Ralph Schmidt, reliability is what he primarily expects in his warewashing equipment. Together with Mario Fuchs, he has been managing the "Drexlers" Restaurant in Freiburg since 2007. Their business concept is offering high-quality dining and wining at affordable prices. In the "Drexlers" Restaurant, up to 50 guests enjoy regional and seasonal cuisine made from fresh ingredients only, accompanied by a wide selection of premium wines from the associated "Drexlers" wine store.



The concept: Food and wine of uncompromising quality at affordable prices. Everything is reduced to the essentials, from the wine selection over the menu based on market offerings to furnishings with comfortable leather chairs and solid walnut tables, rounded off by the exquisite selections from our wine list. For lunch, we serve light meals from our menu of the week. In the evening, enjoy our three- or four-course menu or order à la carte.



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Ralph Schmidt says: "Because our business comprises a wine store, we can offer the restaurant guests a wine list of more than 500 different wines. And the "Drexlers" crowd loves their wine: Wine is served at practically every table in the restaurant. A sparkling-clean, premiumquality wine glass on the table is our best recommendation."

## NO STREAKS AND SPOTS

Of late, a latest-generation PREMAX GP glasswasher by HOBART ensures that the glasses make a perfect appearance. Restaurateur Schmidt is convinced that he went for the best option: "The integrated drying function ensures particularly good drying results without spots and streaks. There is no need for manual polishing at all, and accordingly we have less glass breakage. No steam escapes when you open the door, which is a great benefit in the counter area. Also, the staff can remove the glasses immediately after the end of washing, because they are not too hot to touch. Just the height of the racks needs some getting used to. For us, easy handling and perfect wash results are absolute essentials because they warrant smooth processes in our restaurant, above

all when all tables are busy." Before the machine was installed, HOBART technical service staff measured the water hardness to adjust the machine settings to the conditions on site. A filter cartridge for full demineralisation provides for an appropriate water quality in keeping with the delicate wash ware.

## VERY EASY HANDLING

For restaurateur Schmidt, the easy handling is another plus of the glasswasher. "Our service staff is particularly challenged at peak times; then, the "single-button" control in combination with a touch screen with colour-changing status display is practical." After the washing duration of 60, 90 or 120 seconds, it is also possible to interrupt before the threeminute drying programme if required. A maintenance agreement with the manufacturer guarantees trouble-free operation of the glasswasher. "And if there is a malfunction, you can rely on HOBART's fast and reliable service," says Ralph Schmidt.

## **WASHSMART**



The HOBART WASHSMART app allows you to call up comprehensive information on the status of the new glasswasher. Among other features, users are informed well in advance of due maintenance dates and can see any system messages or chemicals consumption data. With the help of this data, the user can avoid standstill, reorder consumables directly via the app, or give the service technician some advance information before an on-site call. With the help of the troubleshooting guide comprised in the HOBART app, users can remedy minor faults themselves.

www.washsmart.info



