

**BEST PRACTICE**  
UNIVERSITY HOSPITAL MANNHEIM



**CLEANING  
LIKE  
CLOCKWORK**

# THE MANNHEIM UNIVERSITY HOSPITAL RELIES ON HOBART TECHNOLOGY

**In addition to a dishwasher, conveyors and waste technology, a multi-chamber cart washer was also purchased.**

The Mannheim University Hospital feeds up to 1,000 patients three times a day. Not only do the hospital wards receive food by means of food transport trolleys, the in-house casino caters to up to 600 employees and visitors. This remarkable catering accom-

plishment means a large volume of dishes need to be washed seven days a week. A reliable and efficient dishwashing system that runs economically and at the same time ensures reliable hygiene at all times is a must here. Advanced automation is

what was needed. World market leader HOBART was able to meet all of the hospital management's requirements for the new dishwashing technology and also install a BiVaTec system for hygienic and automated disposal of leftover food.



More about...

**Flight-type  
dishwasher FTNi**





## RELIABLE, ECONOMICAL AND HYGIENIC CLEANING

The dishes are cleaned and dried in three HOBART FTNi flight-type dishwashers. The round belt conveyor technology was designed in such a way that both the trays from the food trolleys can be placed and the trays from the casino can be brought automatically to the dishwashing area on a second lane at the same time. Both bands merge together by means of a Y-shunt switch. At the end of the conveyor system there is a cutlery lifting magnet, which automatically lifts and indexes the cutlery to the downstream tray and cutlery dishwasher. The trays are also automatically conveyed to the flight-type dishwasher.



## INTEGRATED WASTE TECHNOLOGY

At the inlet of two of the three FTNi flight-type dishwashers, the dishwashing staff dispose of the leftovers from the trays directly into the BiVaTec input stations. By means of a vacuum, the leftovers are transported over a distance of a hundred meters via a pipeline system directly into the 12m<sup>3</sup> tank in the basement. From there, a tanker picks up the shredded and homogenized waste every seven days.

The hospital produces around 6-8,000 litres of organic waste every week, which can be optimally disposed of in this way. The staff no longer has to move heavy barrels back and forth; the disposal of leftovers is directly and optimally integrated into the dishwashing process with no unpleasant odours. The closed

system means clean working environment for everyone involved and makes the dishwashing staff's work easier.

At the outlet of the complex system, the clean trays are automatically stacked and the cutlery is collected in containers. Only the plates and cups have to be removed manually. What's special about the tray stacker: A double stacker is installed here, which is able to optoelectronically detect and differentiate the different trays coming out of the dishwasher, so that they are sorted by type before landing up on the stacking trolleys.

## HOBART EQUIPMENT IN THE UNIVERSITY HOSPITAL MANNHEIM

- 3 FTNi-flight-type dishwashers; one of them equipped with cutlery lifting magnet and double tray stacker
- BiVaTec vacuum waste treatment with two input stations next to the conveyor belt, one free-standing input station and organic waste tank in the basement
- WWA-40-4K cart washer with conveyor system for automatic in and out transport of the food distribution trolleys

## NINE METER LONG CART WASHER

In addition to the semi-automatic conveyor dishwashers and the food waste disposal technology, an almost nine meter long multi-chamber cart washer with conveyor system was installed. It includes a turntable and a lifting and lowering station for automatic transport of the trolleys. In addition to crockery and cutlery, there are more than 100 food distribution trolleys in circulation in the university hospital, which are also cleaned after each use. For this purpose, the WWA-40-4K is located right next to the three flight-type dishwashers – a HOBART multi-chamber cartwasher that washes and dries up to 40 trolleys an hour and offers the hospital maximum hygiene and process reliability.



More  
about...



**Cart Washers:**



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