



**THE CO-WORKING PROVIDER
MINDSPACE RELIES ON
ECOMAX BY HOBART**

SEVERAL THOUSAND CUPS AND GLASSES PER MONTH

If you don't want to rent an office on a long-term basis, but instead want to be able to cancel your rental agreement on a monthly basis, then Mindspace is the ideal partner. Founded a few years ago, the start-up has 16 hot-spot locations in Germany and abroad where it rents out workspaces with full infrastructure: individual open-plan spots, spaces on long tables of solid wood, or entire floors for large work groups. Each floor features lounge kitchens, which have been equipped with dishwashers from **ecomax by HOBART** since 2019.

The venue: Munich, Viktualienmarkt market square, at Mindspace, an international provider of so-called co-working spaces. Co-working? By this, we mean open-plan or partitioned workspaces with full infrastructure (Internet, IT, mobile network, office equipment, cleaning service, etc.) in an inspirational ambience (lounge areas with drinks equipment to encourage communication, strikingly designed and functionally furnished spaces, etc.) and 24/7 service (reception). At first glance, the concept seems incredibly simple – sign your rental agreement, book yourself onto the network, and that's it. However, behind all this there are a lot of intricate processes that shouldn't be underestimated. The customers – or members, as Mindspace calls them – are people/ companies who don't want to invest in their own offices or equipment and, most of all, don't want to be tied into long-term contracts; they want to book workspaces and give them back as needed. They're often start-ups, people who have to move around a lot for work, or creative departments from multi-national companies with

high standards when it comes to an inspiring work environment. Many of these professionals value the opportunity to talk to people from outside their sector.

Powerful devices for everyday dishwashing

Catering is not at the heart of Mindspace's activities. Nevertheless, dishwashing hygiene is high on the list of priorities as every location loads several thousand espresso and coffee cups, glasses and other wash ware into their undercounter dishwashers on a monthly basis. The company has been equipping its lounge kitchens with budget models from **ecomax by HOBART** since 2019. In comparison to semi-professional dishwashers, HOBART with its entry-level brand **ecomax** offers shorter cycle times, low operating costs, and easy handling at a low cost. All **ecomax** machines are equipped with all the necessary functions for warewashing and deliver superior hygiene levels, but forego any "nice-to-have features". That is why they are ideal for covering the warewashing requirements in the workspaces and meet all hygienic requirements for clean, safe wash ware.



ecomaxTM
by **HOBART**

SPOTLIGHT ON THE ESSENTIALS

HOBART is one of the world's leading manufacturers of commercial warewashing technology.

Germany drives and coordinates the international development of new technology. **ecomax by HOBART** is the budget brand for start-ups. The undercounter dishwashers offer all the basic functions for hassle-free washing – even at high loads:

- Two programmes
- Electronic control
- Digital temperature display
- Thermostop function (secure temperature control)



**"WON OVER
BY EXPERTISE"**

- Self-cleaning programmes
- Double-walled door (heat and noise insulation)
- USB-interface (easier service access)
- Up-to-date device technology (rotating wash and rinse arms, anti-block wash jets, simple removal of the rinse arm)

OPTIONAL: Features for even more energy efficiency, wash power, separation of dirt particles and easy handling.

The models from **ecomax** by **HOBART** are available as undercounter dishwashers for glasses and dishes and also as hood-type dishwashers – all with basic or advanced equipment.

Thorge Henning has been working at Mindspace since 2016, as Operations Lead Germany 2018. He is responsible for operations at all eight sites in Germany, which means that he and his team make sure that all services – from IT to dishwashers – work seamlessly and that there is a good atmosphere in the workspaces. What's more, he is in charge of getting all new properties online on time.

Thorge, what do you do as Operations Lead?

Thorge Henning: I make sure that our members are happy.

What does that mean exactly?

Thorge Henning: Here at Mindspace, we have three main feel-good factors:

» THE AMBIENCE OF OUR WORKSPACES, THEIR ATMOSPHERE, AND THE FUNCTIONS THAT NEED TO RUN AS SILENTLY AS A GEARBOX IN A CAR «

Which functions are they?

Thorge Henning: IT is very important. Almost every member brings their own computer that needs to be integrated into the network. Huge volumes of data run through the lines on a daily basis, so the network has to be extra stable and incredibly fast. As you may well imagine, the security architecture poses a particular challenge as well. Then there is workspace management, office equipment, and lots of other factors. Then 2020 brought



along the additional challenge of embedding an approach to social distancing that matched our philosophy – a mammoth task.

Who are your members?

Thorge Henning: They are people who, apart from their own laptops, do not need any of their own equipment; they don't want to deal with offices or desks, bins, energy tariffs and bills, coffee for the vending machine, or cleaning chemicals for the dishwasher, least of all with rental agreements that have a fixed term and all the stress that comes when they expire or are cancelled.

Are they one-man show types or do you have established companies as well?

Thorge Henning: Both. We have a very colourful mix of companies, from local heroes to global multinationals. They are brought together by a wish to work without being disturbed, to book workspaces on a needs basis or have the option to give them back, but also to talk to people from outside their own sector.

Why are ambience and atmosphere so important to you? **Thorge Henning:** The way in which we design spaces is

unique. We have meeting rooms with open-ceilings. Supply lines run overhead; consoles are recessed into the walls and house fresh flowers;

OUR FURNITURE AND EQUIPMENT ARE STATE-OF-THE-ART – THIS IS HOW WE CREATE A VERY SPECIAL ATMOSPHERE.

What is your catering like?

Thorge Henning: Like the site here at Munich's Viktualienmarkt, all of our locations are in premium city centre settings, without exception. Our members have an eclectic range of culinary options right outside the workspace doors. So, it doesn't make sense for us to offer any catering services, apart from at events. That is why we focus more on drinks.

How do you equip your kitchen areas?

Thorge Henning: Each one of our lounge kitchens is equipped with coffee machines, water dispensers, milk foamers, microwaves, fridges and high-powered undercounter dishwashers that run on a needs basis – from several times a day to almost 24/7.

You called them lounge kitchens. What do you mean by that? Thorge Henning:

Every kitchen area is equipped with a long bar where members can eat, talk business or just have a chat. That's what we mean by lounge kitchen.

Speaking of dishwashers: Why did you opt for the ecomax by HOBART?

Thorge Henning: It wasn't an easy decision. After all, there are a few strong competitors.

» WE WERE WON OVER BY HOBART'S EXPERTISE «

All of our locations mainly wash cups, mugs and glasses, for which HOBART has developed its own special solutions. Another important factor for us was the fact that the cleaning chemicals are biodegradable, though this is the industry standard. What's more, the devices are robust and easy to use.

» SO, IT WAS THE OVERALL PACKAGE THAT SCORED POINTS WITH US, ALONG WITH ITS VALUE FOR MONEY «

How is your working relationship with HOBART?

Thorge Henning: Just as you would expect from a manufacturer like HOBART – very professional. HOBART coordinates the delivery of the machines, looks after the service, and is always quick to respond if any questions need clarifying.

» WE HAVE YET TO ENCOUNTER ANY EQUIPMENT FAILURES. THE MACHINES RUN VERY RELIABLY «