



STONE BREWING GOES FOR WAREWASHING BY HOBART



HOBART

On-the-job report



Stone Brewing goes for warewashing by HOBART

HOBART

The renowned craft beer maker and the driver of innovation

make perfect partners

The Berlin foodie scene
has a new highlight:

Stone Brewing, the tenth-largest craft beer brewery in the United States, established its European headquarters in Berlin. With a complete package of state-of-the-art warewashing products, HOBART was the partner of its choice. In the creation of its products, Stone Brewing follows the principle of uncompromising quality orientation as well as its deep passion for beer brewing craftsmanship. The culinary concept in its restaurants is based on Slow Food, regional products, and sustainable production. Also for HOBART, the development of new warewashing solutions has always been governed by the wish to implement maximum resource protection while reliably providing premium warewashing quality. HOBART supplied the

entire warewashing equipment for Berlin's new foodie highlight Stone Brewing: a rack conveyor machine for the dishes, glasswashers for the bar areas, and for the coming summer season a hood-type dishwasher specifically intended for the wash ware from the outdoor restaurants.

» HOBART supplies
the entire warewashing
equipment «

The great effectiveness and high capacity for all types of restaurant and kitchen wash ware are the key features of the rack conveyor of the CN series. A large rack loading station with integrated de-stacking and pre-sorting system is provided for fast, economical working. The glasswashers are

likewise adapted to the high requirements in the catering trade: single-button control, fully automatic programme control, and ultra-low water consumption per rack – HOBART, one of the world's leading manufacturers of commercial warewashing technology, sets standards. Robust, simple, and reliable, the

GX glasswasher combines first-class performance with reduced consumption values. "The GX glasswasher has a real-time soil sensor, which automatically adjusts the rinse water amount used to the degree of soiling. In this way, the fresh water consumption can be reduced to up to two litres per rack, in





the model FP even to one litre. The integrated fault detection furthermore indicates any issues, for example when the tank cover strainer has not been inserted properly. So, making mistakes is practically avoided. Even with many different operators, faulty operation is avoided thanks to the single-button control," says Manfred Kohler, HOBART Sales Director, about the benefits of the machine. Benefits which convinced also the new flagship project of the Berlin gastronomy scene, the Stone Brewing World Bistro & Gardens. The renowned craft beer brewery Stone Brewing opened its first German site in a former gas works location in Berlin-Mariendorf in September 2016.

» No need for subsequent glass polishing «

"We serve more than 65 different tap beers and offer meals and snacks created specifically for Stone – our entire gastronomic concept is highly ambitious. Consequently, we needed sophisticated technology to go with it, and HOBART fulfils

our requirements," explains Head Chef Robert Hilges, who previously worked for the Ritz-Carlton, Adlon, and the Hofbräu at the Alexanderplatz. For the optimum wash result, Stone Brewing opted to equip all dishwashers with integrated reverse osmosis units. They filter minerals from the water, eliminating the need for subsequent glass polishing. Cold rinsing further improves the wash result. "The option to adapt the cold rinse to our tulip-shaped glasses, and to switch from hot rinse to cold rinse is particularly important – cold glasses are a must for us," says Robert Hilges.

» Low consumption for greater sustainability «

The responsible handling of resources was another argument in favour of HOBART. For Stone Brewing, sustainability is more than just a slogan: It is reflected in the regional origin of the ingredients of their foods as well as in many technical details. The glasswashers convince with their low fresh water consumption and reduced detergent consumption. This is made possible by the GENIUS-X² fine filter system with its integrated pre-wash function which reduces the amount of detergent by up to 35 per cent.





A perfect partnership



Stone Brewing is not only a prime example for sophisticated equipment technology but also for unique logistics. The main restaurant space and the heart of the Stone Brewing World Bistro & Gardens covers an area of 2,400 square meters. Set up separately within this space, there are the Main Bar and the Library Bar. More than 60 meters of beer pipelines were installed to supply their dispensing systems. The long distances make designing the equipment of the bars a challenge. The solution: A closed glass circuit which renders re-sorting and subsequent polishing redundant. The glasses are conveyed in racks to the bars and remain in them until they are needed.



About the company

HOBART

HOBART GmbH is one of the world's leading manufacturers of commercial warewashing technology and has received many awards for its innovations. The company founded in Offenburg in 1930 has a global workforce of 6,900 employees, more of 1,000 of them in Germany. In addition to warewashing, the company with a long tradition focuses on cooking and food preparation as well as waste technology. All HOBART warewashing systems and dishwashers are developed

and manufactured in Germany. HOBART is a member of the US American group Illinois Tool Works ITW which employs about 51,000 people and sells its wide range of product lines in more than 60 countries.

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To learn more about HOBART warewashing, go to www.hobart-export.com.

For information about Stone Brewing World Bistro & Gardens, please visit www.stonebrewing.eu.

