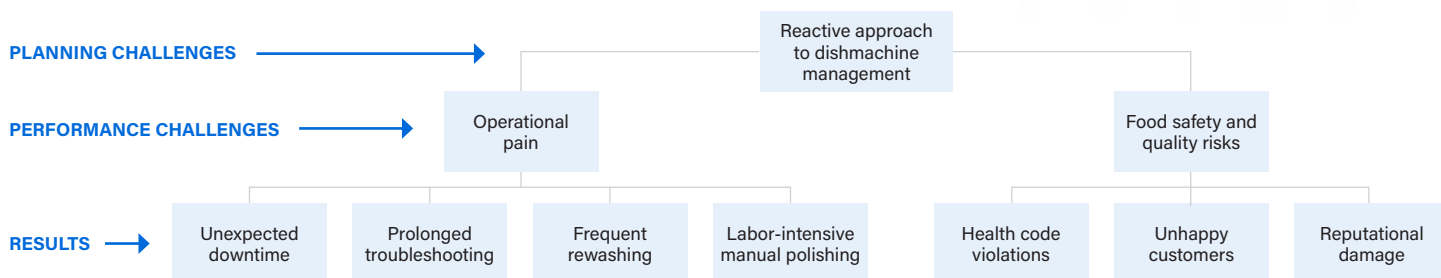
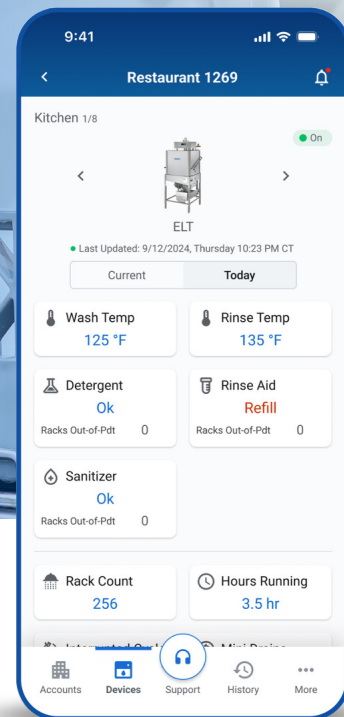


The guide to proactive dishmachine management

Your dishmachine program revolves around one thing: uptime. Keeping guests happy, keeping dishes food safe, meeting demand — it all connects back to your kitchen's ability to efficiently cycle through core cleaning and sanitation functions.

But how well are these functions performing? Without a continuously updated, real-time answer to that question, commercial kitchens are left in a reactive position: responding to unexpected issues with tedious, slow and unreliable point solutions. Even in otherwise high-functioning environments, this reactive approach can create a mountain of downstream pain.



Digital visibility platforms are making this reactive approach obsolete, replacing it with a proactive approach to dishmachine maintenance that directly supports better customer and business outcomes. Using data-backed analysis, these digital tools directly boost labor efficiency, minimize service disruptions, improve general sanitation and support more efficient usage of water and energy.

PILLARS OF A PROACTIVE APPROACH



Predictive Maintenance

Stay ahead of impending maintenance issues with predictive insights



Optimized Cycles

Control operating costs by streamlining utilities, chemicals and employee workflows



Real-Time Monitoring

Leverage real-time oversight to spot issues early and standardize performance



Proactive Maintenance

What if you could address dishmachine issues before they had a chance to slow down your operations?

Digital monitoring tools give your teams the chance to identify upcoming issues and/or maintenance needs before they grind dish cleaning to a halt, affording you a chance to vastly reduce downtime and keep things moving.

WHAT TO LOOK FOR IN A SOLUTION:

- **Data analysis tools that, combined with 24/7 monitoring, spot upcoming maintenance needs based on performance trends and patterns**
- **Proactive service alerts that ensure potential issues don't slip through the cracks**
- **Routine service alerts that keep the entire team on track when essential service (e.g., deliming) is needed**
- **Customized support that helps stay ahead of slowdowns and fine-tune digital solutions to the unique needs of your restaurant**



Optimized Cycles

What if you could fine-tune every wash for maximum efficiency? Digital monitoring tools help ensure proper chemistry dosing and resource usage to prevent both over-washing and under-washing. The results include streamlined operations, consistently clean dishes and a staff that's empowered to stay on task. No more pulling employees from higher order tasks for troubleshooting and manual washing.

WHAT TO LOOK FOR IN A SOLUTION:

- **Automation-enhanced cycles that reduce training burden while supporting better cleaning consistency**
- **Clear visibility into the correct chemistry and dosing**
- **The ability to remotely adjust dishmachine variables based on real-time operation data**
- **Customized support, complete with tailored process guidance for long-term performance improvement**



Real-Time Monitoring

What if you could take the guesswork out of dishmachine performance — forever? Digital monitoring tools create comprehensive, real-time visibility into key metrics like temperature, chemistry and delime status. Even better, they centralize this information in a constantly updating portal that all team members can consult for the relevant information they need. No more relying on individual operators' expertise; digital monitoring platforms keep core dishmachine data accessible, actionable and reliable.

WHAT TO LOOK FOR IN A SOLUTION:

- **Sensors that collect and aggregate real-time operational data including temperature, rinse lengths, and chemical levels**
- **An intuitive dashboard that collects all your dishmachine insights in one place (and highlights what needs your attention now)**
- **Confirmation alerts that let you know definitively when critical tasks have been completed**
- **Remote adjustment that allows rapid/real time issue fix**



Introducing Ecolab® DishIQ™

The DishIQ platform is designed to enable a proactive approach to dishmachine management. Real-time, remote performance visibility puts an unprecedented amount of control in your hands, and predictive insights help keep your equipment up and running without the pain of costly (and confusing) disruptions.

The result? Consistent, efficient, guest-ready results on every cycle — every day.

SMART DISH MACHINE TECHNOLOGY

Proprietary data science technology helps correct, protect and optimize every wash

REMOTE MONITORING AND CONTROL

Remote functionality helps optimize performance, accelerate troubleshooting, and keep machines healthier for longer

MOBILE APP AND DASHBOARD

An intuitive platform experience centralizes operational data across locations, simplifying compliance

Contact your Ecolab representative or call 1 800 35 CLEAN for more information

1 Ecolab Place, St. Paul, MN 55102
www.ecolab.com 1 800 35 CLEAN

©2025 Ecolab USA Inc. All Rights Reserved.
63318 | 0400 | 1125



**Visit [Ecolab.com/DishIQ](https://www.ecolab.com/DishIQ)
or scan here to learn more**