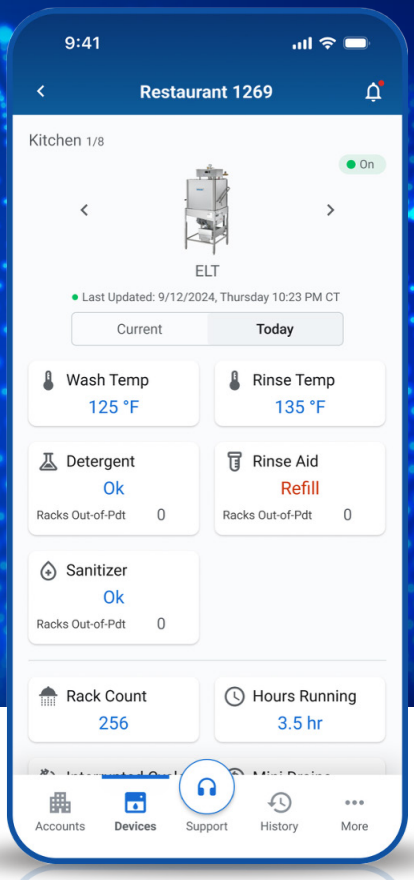
ECOLAB

Ecolab® DishIQ™

How the **four pillars** of visibility can unlock better dishmachine operations

How well do you know your dishmachine?



Without real-time operational data, the answer is: Not as well as you think.

Gaps in visibility lead to unexpected issues, and unexpected issues lead to downtime. Rewashing, manual cleaning, prolonged troubleshooting, waiting for repairs — all of these distractions prevent you from focusing on what matters: driving business value through impeccable, efficient service.

Digital solutions can close visibility gaps by leveraging the full spectrum of dishmachine data to enable a proactive management strategy. Equipped with the four pillars of better dishmachine visibility, commercial kitchens can minimize downtime, streamline resource usage, and drive more consistent results that keep customers happy.

THE FOUR PILLARS OF DISHMACHINE VISIBILITY

24/7 Monitoring

Predictive Analytics

Resource Optimization

Connecting Data to Action

24/7 Monitoring

Traditionally, dishmachines only receive monthly service visits, and often less frequently than that. These sporadic check-ups don't just leave massive data gaps, they also tend to give a misleading or incomplete picture of dishmachine health—largely due to the fact that they typically occur during slow periods, when machines aren't working at full capacity.

Digital monitoring tools never look away. By putting 24/7 real-time operational data at your fingertips, these tools can catch issues the moment they arise, so you can intervene before they affect kitchen efficiency.

ASK YOURSELF:

- **Do I have 24/7 visibility into the performance of my dishmachine?**
- **Do I have instant access to real-time information concerning key metrics, such as temperature, rinse lengths and chemical levels?**
- **Do I frequently need to wait days (or weeks) for dishmachine problems that have built over time?**

Predictive Analytics

Visibility into the present is valuable; visibility into the future multiplies that value. Without a firm sense of how core dish-machine data is trending, you simply can't know if a disruptive breakdown is a long way off — or right around the corner.

Digital monitoring tools can analyze performance trends over time to predict the likelihood of disruptions (e.g., breakdowns due to limescale build up), allowing you to receive proactive maintenance without disrupting service.

ASK YOURSELF:

- **Does my team know when the dishmachine is exhibiting signs of slow performance or impending breakdown?**
- **Does my maintenance technician have visibility into dishmachine performance that would allow for proactive intervention and the prevention of disruption?**

Resource Optimization

Those responsible for a restaurant's bottom line understand the importance of balancing efficacy and efficiency. Clean, food-safe dishes are a non-negotiable, but they can't come at the expense of excessive water and chemistry use, or the mismanagement of employee time.

Digital monitoring tools enable the visibility and adaptability required to optimize resource usage without compromising on clean. Enhanced troubleshooting and predictive maintenance also prevent employees from getting pulled from higher order tasks (i.e., providing excellent customer service) to resolve a malfunctioning dishmachine.

ASK YOURSELF:

- **Do I have visibility into the correct chemistry and dosing?**
- **Does my dishmachine allow for adaptive cycles that ensure consistent cleans without excessive resource use?**

Connecting Data to Action

Data is only useful if it's actionable. Digital monitoring tools can leverage real-time data insights toward real-time responses that prevent unexpected downtime, incomplete washes, and resource waste.

ASK YOURSELF:

- **Does my dishmachine support rapid troubleshooting through remote adjustments based on real-time operation data?**
- **Does my dishmachine automatically schedule maintenance when performance data indicates an issue?**

Ready for Ecolab® DishIQ™?

With DishIQ, the answer to all of these questions is YES.

Designed to support a transformative, proactive approach to dishmachine management, the DishIQ platform enables an optimized commercial dishwashing operation that nearly runs itself.

DishIQ helps wash **42,219 racks** per day[1]

Boost warewash productivity **up to 19%** during peak hours with DishIQ adaptive cycle[2]

Wash up to **396 more plates** during your dinner rush[3]

Reduce extra service request (ESR) by **up to 19%**[4]

By leveraging real-time monitoring, adaptive cycles, and proactive maintenance alerts, DishIQ can help your restaurant maximize uptime, reduce waste, and control costs.

AUTOMATE CLEANLINESS
Deliver consistent, food-safe results with less effort and oversight

MONITOR WHAT MATTERS
Gain real-time remote visibility into the factors that keep your dishroom running

OPTIMIZE OPERATIONS
Reduce training burden and resource use while keeping staff focused on service

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

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

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1. Based on EGIC data: 6,459,489 racks from 5/1 to 9/30, 2025.
2. Productivity defined as racks per hour. 19% improvement based on E-XLHT fast mode vs normal mode.
3. Dinner rush defined as a three-hour period. Performance based on fast mode vs normal mode: 68 racks per hour in fast mode vs 57 racks per hour in normal mode for E-XLHT (NSF rated). A standard full-size peg rack can hold 12 plates.
4. Estimates based on ESR counts from Q3 2025 following DishIQ activation compared to ESR counts from Q3 2024 prior to activation.

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