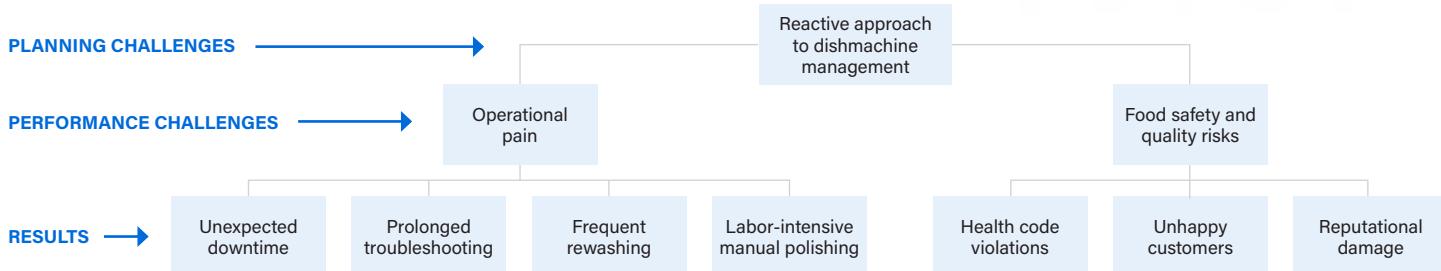


## Ecolab® DishIQ™

# 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



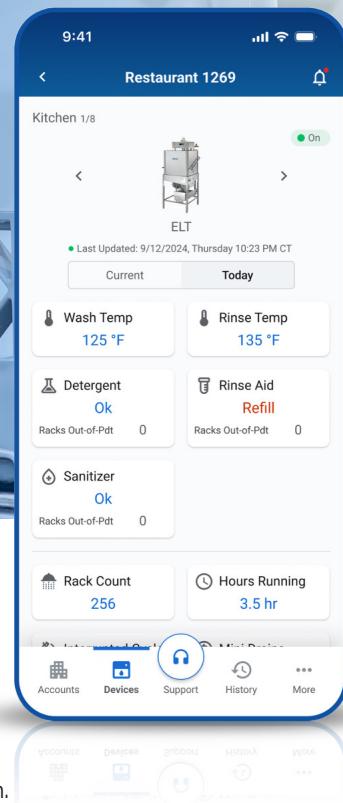
#### Optimized Cycles

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

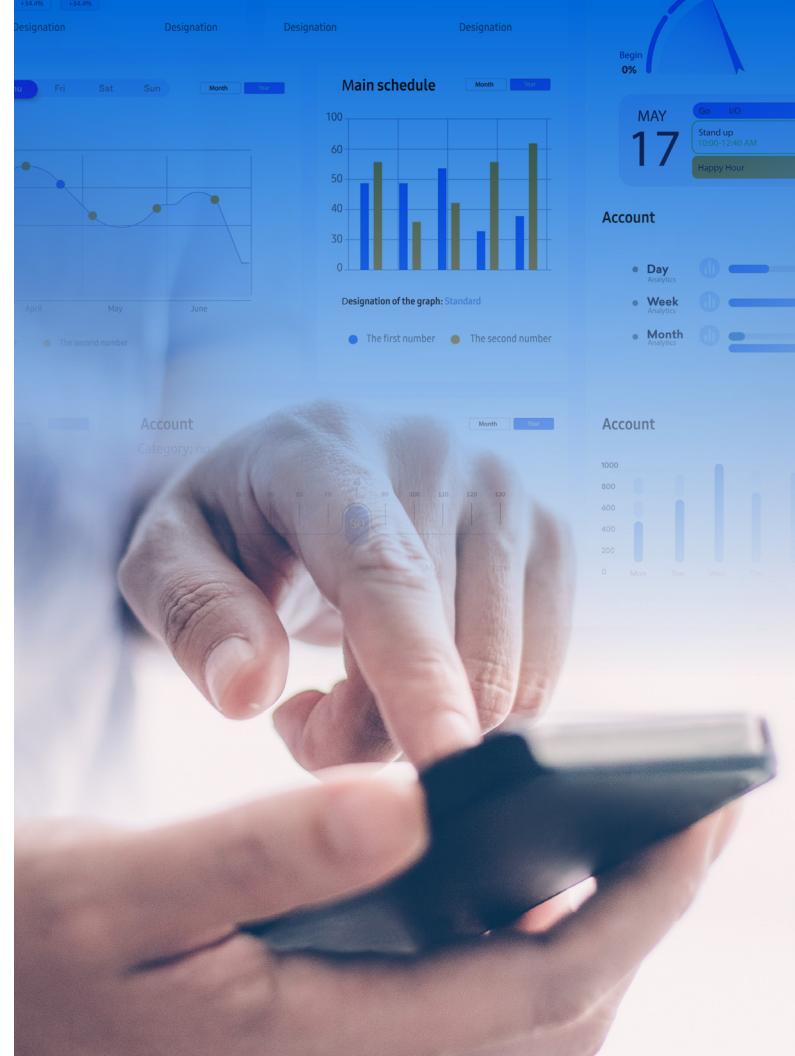


## Real-Time Monitoring

**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 DISHMACHINE 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**

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