

Curious whether your dishmachine can do more? (It can.)

Digital monitoring solutions offer an escape from the “business-as-usual” bottlenecks wasting your time and resources



<p>BUSINESS AS USUAL</p>	<p></p> <p>Lack of Visibility leads to incomplete cleans, forcing you to choose between machine re-runs or manual rewashing.</p>	<p></p> <p>Additional Manual Procedures due to poor results prevent employees from focusing on higher order tasks, like keeping up with dinner service.</p>	<p></p> <p>Unpredictable Maintenance triggers inconveniently timed machine failures and prolonged troubleshooting.</p>	<p></p> <p>Inefficient Cycles and Rewashing lead to wasted water, chemistry and manhours.</p>	<p>BOTTOM LINE: Consequences that undermine your restaurant</p> <p>→ Cleanliness and sanitation challenges</p> <p>→ Wasted time and resources</p>
<p>DRIVEN BY DIGITAL</p>	<p></p> <p>Real-Time Visibility into important operational data (temperature, chemical levels, etc.).</p>	<p></p> <p>Consistent Results allow employees to focus on delivering great customer experiences.</p>	<p></p> <p>Proactive Maintenance alerts your team to plan for upcoming performance risks based on real-time data.</p>	<p></p> <p>Optimized Cleaning minimizes waste across the board. Customers are happy. Corporate is happy. Everyone's happy!</p>	<p>BOTTOM LINE: Results that move your restaurant forward</p> <p>→ Streamlined Operations</p> <p>→ Happy Customers</p>

Introducing Ecolab® DishIQ™

DishIQ is a smart dishmachine program designed to drive consistent, guest-ready results on every cycle — every day. By leveraging real-time monitoring, adaptive cycles and proactive maintenance alerts, DishIQ can help maximize uptime, reduce waste and control costs.

AUTOMATE CLEANLINESS

Deliver consistent, guest-ready results every cycle, every day with less effort and oversight.

MONITOR WHAT MATTERS

Gain real-time remote visibility into the factors that keep your dishroom running smoothly and audit-ready.

OPTIMIZED OPERATIONS

Reduce training burden, improve team safety, and help control costs so staff can stay focused on service.



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
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63320 | 0400 | 1125



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You're monitoring your dishmachine performance. Our team is, too.

