









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



BUSINESS AS USUAL	 <p>Lack of Visibility leads to incomplete cleans, forcing you to choose between machine re-runs or manual rewashing.</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>Unpredictable Maintenance triggers inconveniently timed machine failures and prolonged troubleshooting.</p>	 <p>Inefficient Cycles and Rewashing lead to wasted water, chemistry and manhours.</p>	<p>BOTTOM LINE: Consequences that undermine your restaurant</p> <ul style="list-style-type: none"> ➔ Cleanliness and sanitation challenges ➔ Wasted time and resources
DRIVEN BY DIGITAL	 <p>Real-Time Visibility into important operational data (temperature, chemical levels, etc.).</p>	 <p>Consistent Results allow employees to focus on delivering great customer experiences.</p>	 <p>Proactive Maintenance alerts your team to plan for upcoming performance risks based on real-time data.</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> <ul style="list-style-type: none"> ➔ Streamlined Operations ➔ Happy Customers

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

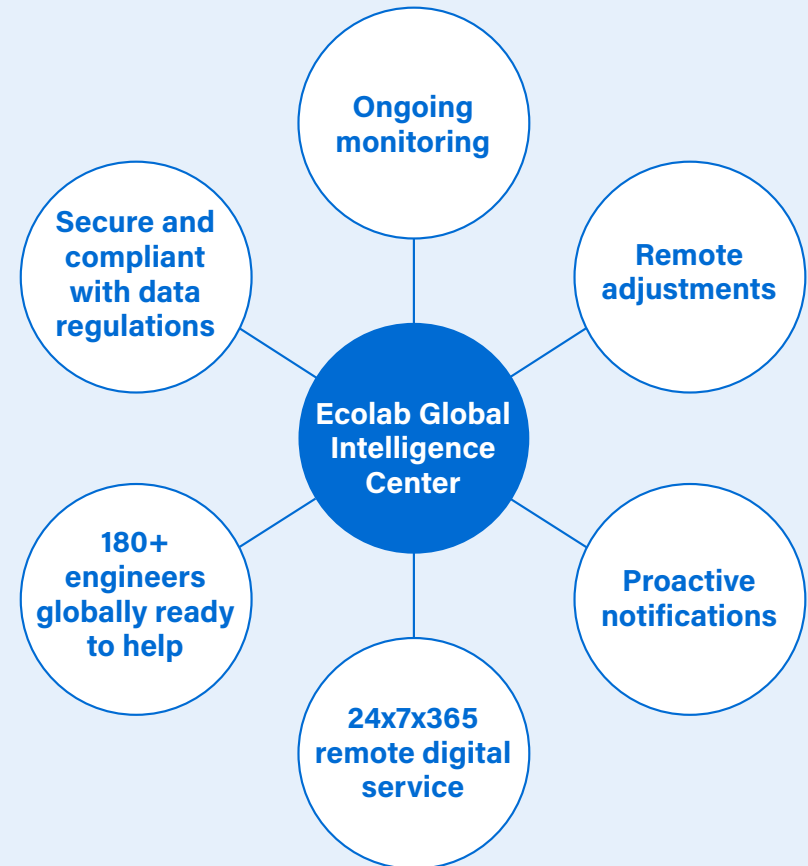
Gain real-time remote visibility into the factors that keep your dishroom running smoothly and audit-ready.

OPTIMIZED OPERATIONS

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

Powered by the Ecolab Global Intelligence Center

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



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.
63320 | 0400 | 1125



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