

Ecolab®  
DishIQ™



Boost warewash  
productivity by up to  
**19%** ⬆  
during peak hours with  
DishIQ's adaptive cycle¹

# Dishwashing: Solved.

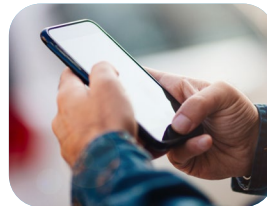
Transform the way your commercial kitchen cleans, monitors and manages dishroom operations.

With intelligent automation, real-time visibility and advanced data insights, DishIQ streamlines every cycle — from washing to compliance reporting. The result is a smarter, safer and more efficient dishroom that reduces operator burden, enhances team performance and helps ensure every dish is clean, compliant and ready for service.



## 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.

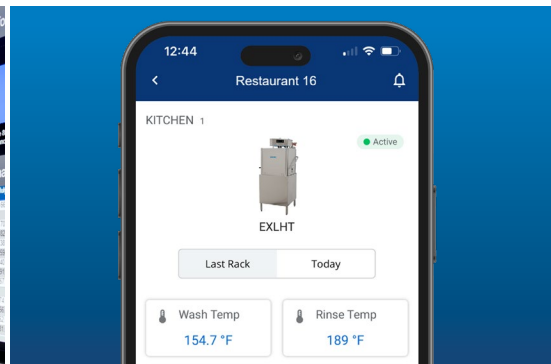


## OPTIMIZE OPERATIONS

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

# Protect your brand and guest experiences.

Digitally transform your warewashing for consistent, guest-ready results.  
Ecolab® DishIQ™ detects issues early and automates one-pass cleaning.



## Smart Dishmachine Technology

- Real-time sensors track temperature, rinse and chemical levels
- Data science optimizes performance, protection and efficiency

## Remote Monitoring and Control

- 24/7 remote management proactively adjusts machine settings
- Expedites diagnostics to maintain healthy, reliable operation

## Mobile App & Dashboard

- Get alerts for product levels, delime needs and uptime issues
- Centralized dashboard simplifies visibility, reporting and compliance

Using fast mode, your dishmachine can wash up to **396** more plates<sup>2</sup> in a 3-hour dinner rush compared to normal mode


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DishIQ has monitored over **6.4** million racks — that's 42,219 racks a day.\*

\*Based on EGIC data from 5/17/25 to 9/30/25.

## Stay informed — while we handle the rest.

The Ecolab Global Intelligence Center monitors your dishmachine's performance around the clock — tracking key factors and taking action remotely to prevent issues before they impact service. Customers only receive notifications for what matters most, helping staff stay focused and operations stay consistent.

WHAT YOU SEE	WHAT WE MONITOR	WHAT WE MANAGE
Product Status	Temperatures	Temperatures
Wash Temperature (Daily Average & Last Rack)	Water Pressure	Detergent & Rinse Aid
Rinse Temperature (Daily Average & Last Rack)	Detergent & Rinse Aid	Adaptive Cycle
Cycle Count	Cycle Completion	
Interrupted Cycles	Critical Component Operation	
Hours of Operation	Sensor Data for Correct Operation	
Smart Drains	Operation	
Delime Status	Delime Status	
	Heater Element Performance	

<sup>1</sup>Productivity defined as racks per hour. 19% improvement based on E-XLHT fast mode vs. normal mode.

<sup>2</sup>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.

Let us help you transform your dishmachine operations

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

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