

Ecolab® DishIQ™

Serving your kitchen so well, you'll forget it's even there.

Ecolab's adaptive dishmachine programme responds to your unique needs and gets smarter over time — all in the service of maintaining a seamless dishmachine programme for your operation, and a priceless experience for your guests.





Smart Technology

Fix it before it breaks

DishIQ can **help you proactively find solutions** through operational monitoring, enabled by ECOLAB3D™ digital platform, and on-demand training and assistance.

For the **proactive service** you deserve







Help reduce your operating and labour costs









Predictive <u>Maintenance</u>



DishIQ can **help your machine stay in operation** through our predictive maintenance model that monitors and schedules service visits.

For **peace of mind**, day in and day out



Adaptive Cycles

Increase productivity

DishIQ can **help ensure reliable performance** with the adaptive cycle model, which learns and automatically adapts to operating conditions.

For the **performance efficiency** you expect, 24/7

Boost results and efficiency through our combination of technology, service, equipment and solutions.

Ecolab[®] Expert Support

From installation to training and everyday use to emergency response, Ecolab has the expertise and tools to maximise your commerical kitchen.

It's like having an Ecolab expert with you whenever and wherever you need one.





Operational Support 24/7

Integrated online and call centre support to help with everyday and critical needs

Virtual Assistance

Live video technical support helps reduce downtime and quickly restore operations

Targeted Training

Access just-in-time training and troubleshooting content

Contact us for more information





