

Insinger Project Spotlight

Seattle University
The Student Center's Cherry Street Market
Seattle, Washington



Seattle University's Cherry Street Market dishroom is running more efficiently and cost-effective thanks to the recently installed Insinger Rack-A-Matic dishwasher. Insinger replaced a competitor's equipment that was costing over \$40,000 a year to maintain. Not to mention the headaches caused by having equipment constantly going down when you are responsible to provide over 22,000 meals a day to a student body of over 13,000.

According to Mr. Michael Mullen, Mechanical Shop Lead at the University, they have cut their labor costs dramatically and the kitchen staff has seen a much improved turnaround time for kitchen ware. "The added benefit that we gained from replacing the competition with Insinger is the savings we have seen in our utility (gas, water and sewer) and chemical costs".

The machine does a wonderful job and is easy to operate and maintain; making the entire operation more efficient.

Mr. Michael Mullen
Mechanical Shop Lead

Insinger Equipment List:

- Rack-A-Matic Dishwasher System with a Speeder 86 Rack Conveyor

He explained that the project went smoothly right from the beginning. From the first dealings with Insinger's sales team to the installation by Complete Restaurant Repair, an Insinger approved service agency, which also provided bilingual machine operation training that was filmed so the university could use it to train future employees. "The machine does a wonderful job and is easy to operate and maintain, making our whole operation more efficient"; said Mr. Mullen.



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