

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.

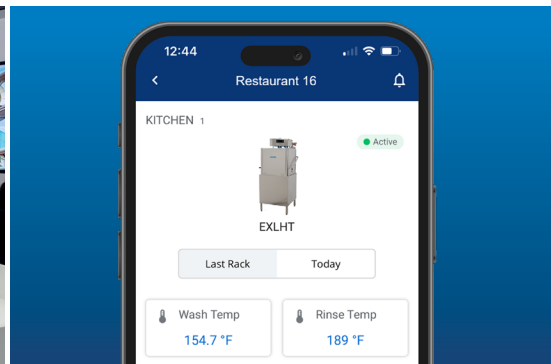
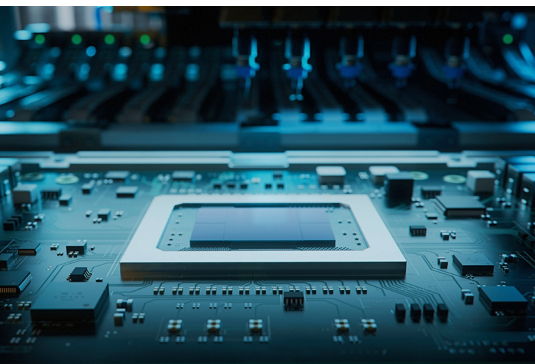


## OPTIMIZE OPERATIONS

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 5/1/25 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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62093/0401/1125



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