



Rep Tales

Duskie, Utsey & Associates
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Chill-Rite Cleveland Dean Delfield Eagle Frymaster Garland Harford Jackson Kolpak
Lincoln Merco Merrychef Powersoak Refcon Server T&S Brass US Range Varimixer

Fort Wayne, Ind. – Feb 15, 2010 –

Countertop Impinger® (CTI) conveyor ovens have been updated with a digital touch pad as a standard feature. Located on the front of the oven, the intuitive interface of the new push-button control panel gives operators the ability to quickly and easily set conveyor direction, speed, and temperature. The new controls also feature four preset menu buttons with digital time and temperature display.



Restaurants use five times more energy per square foot than other commercial buildings and five times more energy in the kitchen than in the rest of the building.

Source: www.conserve.restaurants.org

For every incandescent light bulb replaced by a compact fluorescent, a restaurant can save up \$30 in electricity costs over the light bulb's lifetime.

Source: www.conserve.restaurants.org



For a limited time you can trade in your old worn out dishmachine for a new Jackson. And receive from \$1,000 up to \$5,000 on select models. Call us for details. Operators standing by! Offer expires May 28, 2010.

704.663.0036

Clean Dirty Refrigeration Condenser Coils-

Quoting from a major manufacturer's literature:

"Dirty condenser coils are the main reason for service calls."

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