



Rep Tales

Duskie, Utsey & Associates
www.duancsc.com

Volume 3, Issue 5
May 1, 2010

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



New

*Mop Sink
Storage Cabinet
List : \$4,782.00*



New

*Sliding Wire Shelves for
Shelving Units
List : \$79.00 per shelf*



New

*Hot Water
Heater for
Hand Sinks
List : Call for a
deal...*

Libby
704.651.5331
Charlotte

Tommy
803.730.5409
Columbia

John
803.240.2189
Myrtle Beach

Ryan
704.998.7109
Asheville

Billy
919.332.2765
Raleigh

Main Office:
 Mooresville, NC
 Joe - Monica - Mark

704.663.0036
704.663.0821 fax



Energy Use in Restaurants

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.

Energy costs represent 30 percent of a typical building's annual budget.

Source: conserve.restaurant.org