

Booster water heaters — Making your dishes spotless



Providing a safe, and economical clean

Properly cleaned and sanitized dishes and utensils are critical in any food service operation. Natural gas booster water heaters provide the essential hot water needed for superior sanitizing results. Natural gas booster water heaters “boost” the temperature of 110-140°F hot water to 180°F for the final rinse, killing bacteria and destroying grease.

You’ll appreciate the increased efficiency and lower operating costs of natural gas booster water heaters. Booster water heaters save money by decreasing drying time, eliminating the need for expensive sanitizing chemicals, and avoiding re-washes which saves on labor, water, sewer and per-cycle charges. And they’re safe for silver, pewter and aluminum tableware.

Many booster water heater models and venting options are available to meet the size and requirements of any food service operation, including wall-mounted, under-the-counter and remotely located styles.

A food service equipment dealer can help you

choose the booster water heater best suited to your business. Give us a call today to evaluate the economics of a new booster water heater.



For more information, please contact the Energy Services Department at **302.736.7894**.