

Wow! ALL Your Hot Water
... Half the Cost
... in Half the Space!



PowerMax



by Vanguard

The Most Efficient, Reliable and Longest Lasting Gas Booster Heater Available.

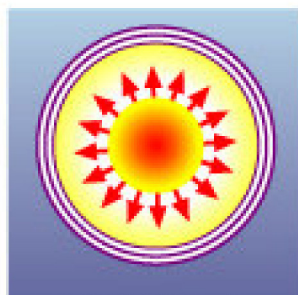


800.624.4809
www.vanguardtechnologyinc.com

Vanguard Technology has pioneered the use of gas energy to heat water to sterilizing temperatures for dishmachines of all sizes. This has resulted in the **savings of millions of dollars in electricity costs** for Vanguard Gas Booster Heater owners. While other gas boosters come and go, **Vanguard's proven, patented design** has earned the reputation of being the dependable workhorse of gas boosters.

THE PowerMax™

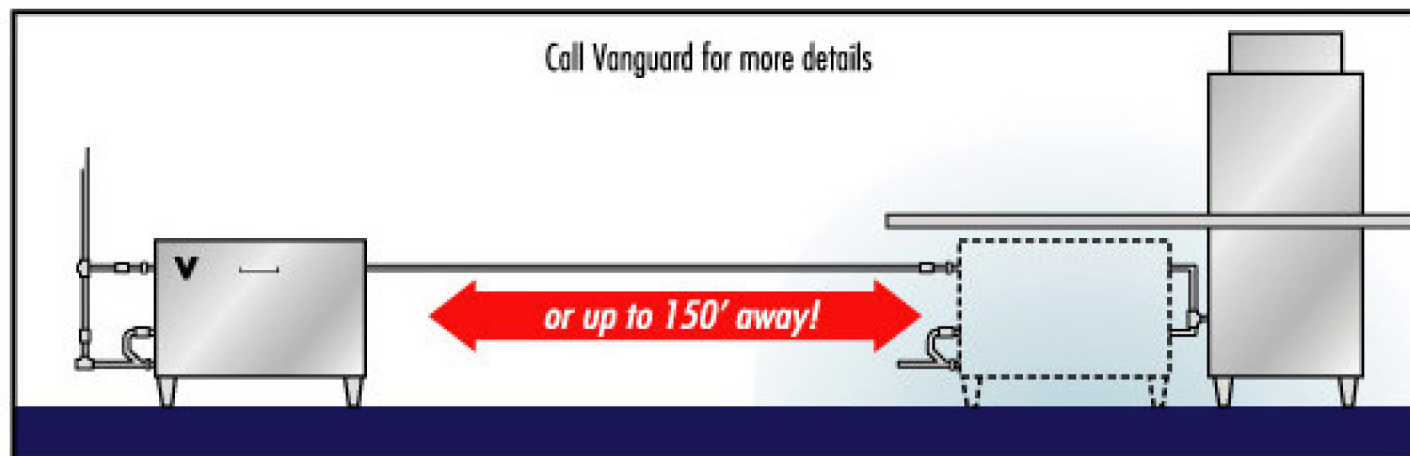
the Next Generation of Gas Booster Heaters from Vanguard Technology



360° of heat transfer

INNOVATIONS INCLUDE:

- ▼ Rugged, high-efficiency, infrared, woven ceramic burners
- ▼ Advanced microprocessor-controlled ignition and temperature control
- ▼ All stainless steel welded frame, cabinet and tank
- ▼ Front access for quick, easy service
- ▼ Single point electric, water and gas connection
- ▼ Choice of 3 convenient ways to vent
- ▼ Pressure relief and regulating valves factory installed
- ▼ Heavy-duty 360° finned copper heat exchanger
- ▼ Each unit hand-built and fire-tested before shipment

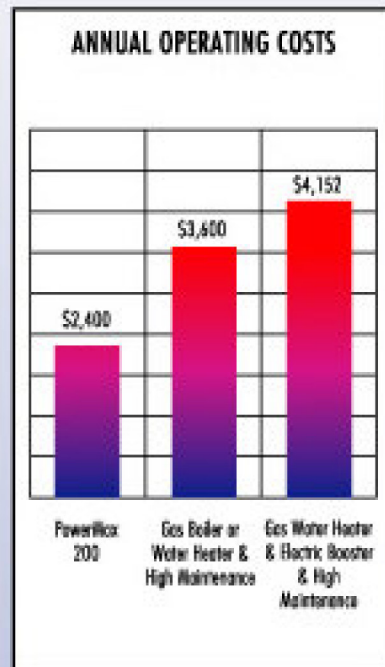
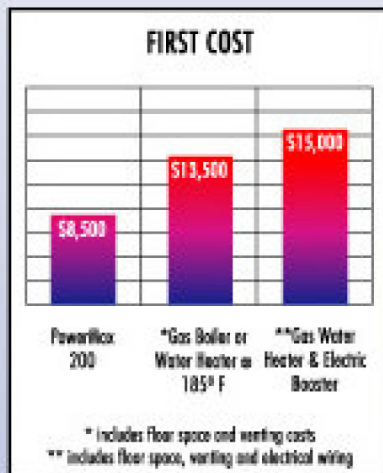


PowerMax™ can be installed up to 150' away from dishwasher or next to it under the dishtable

Vanguard stands behind the PowerMax™ with the strongest warranty in the industry:

One Year Parts & Labor ▼ 5 Year Limited Warranty on heat exchanger ▼ Lifetime Limited Warranty on welded stainless steel tank

Why the owners of Vanguard Gas Boosters consider them the best investment they have ever made



Are you paying thousands of dollars a year in utility and service costs that could be going to your Bottom Line Profits?

A typical example:

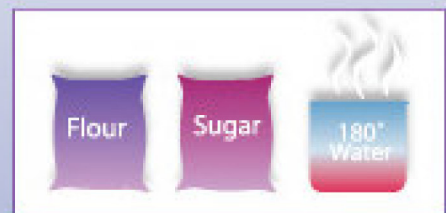
- Dishwasher Rinse = 50 to 115 gph
- Dishwasher Use = 6 hr/day
- Electricity = .085/kwh
- Electric Demand = \$8.00/kw
- Natural Gas + .90/therm
- Savings Proportionate at other rates
- Additional 125°F Hot Water = 50 to 100 gal/hr

When it comes right down to it, there are only two things that really matter about a booster heater:

1 Its ability to consistently and reliably produce all of the 180° rinse water your dishmachine needs...
AND produce all the 125° water your facility needs

2 And to produce that water at the least possible cost.

In your food service operation, hot water is a **commodity** item used in great quantities. It is the only commodity "manufactured" by you and its cost is in your control!!



According to the *National Restaurant Association*, water heating accounts for an average 18% of a restaurant's annual energy costs. While utility prices vary in different areas, *gas generally is 50% to 70% less expensive than electricity.*



Continuous LED temperature display and diagnostics

Discover how much you can save.

Visit the Vanguard Website or call your local gas utility or foodservice equipment specialist for assistance.

This is IT . . .



And here's how it works . . .

