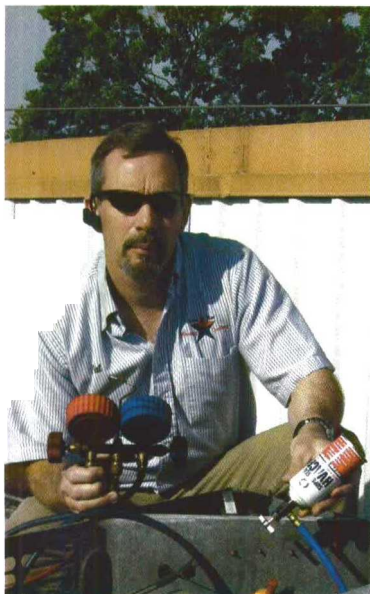


industry **spotlight**

Sealing Up Savings For a Texas Restaurant Chain



“If more restaurateurs knew [that] their HVACR contractor could seal leaky equipment instead of replacing it, they could save tens of thousands of dollars a year in refrigeration repair costs,” says Baine Brooks, a board member of the Dallas Restaurant Association and co-owner of Two Rows restaurants, which has five locations in Texas.

Patrick O'Donnell (shown at left), an HVACR service technician and owner of LoneStar, a company that specializes in the repair of refrigeration equipment for major restaurant chains, stopped multiple leaks at Two Rows with Cliplight Manufacturing's Super Seal Commercial—a refrigeration sealant for systems larger than five tons.

O'Donnell claims the sealants are especially effective on reach-in and walk-in coolers used for storing produce with an acidic content; and on rooftop units that tend to suffer from galvanic corrosion. In the last three years, O'Donnell has extended the life of more than 25 pieces of refrigeration equipment, ranging from ice machines and commercial refrigerators to walk-in coolers and walk-in freezers with Super Seal Commercial.

Super Seal formulas also are available for 230–18,000 Btuh (1½ ton) and 1½–5-ton systems. For more information, visit www.cliplight.com/hvacr.