



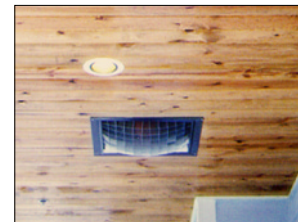
Restaurant operators across North America are finding that there is a better way to increase their seating capacity and revenue. Heating a section of a porch or patio can yield a big return with a small expenditure.



1500-watt spot heaters

HotZone™ heaters use patented technology to give you five times the amount of heat as conventional infrared heaters. This means that your patrons can be comfortable dining outside in cooler weather without costing you a fortune.

Rather than using a large propane heater in the middle of your patio to raise the temperature five degrees in a ten-foot circle, you can mount a HotZone™ heater on the wall or ceiling and raise the temperature by 15 degrees for a fraction of the cost.



3000-watt flushmount heaters

You can add to your restaurant's revenue generating capacity at a modest cost with HotZone™ heaters. Call us to learn more about this opportunity.