

TURBO POT

Saves 1/3-1/2 of your gas bill!



Eneron's award winning Turbo Pots are constructed with high quality stainless steel and aluminum heat exchange channels to improve heat transfer from flame to cookware, featuring:



- Fast, effective heating
- Uniform heating
- Excellent simmering at low heat
- Superior mechanical robustness
- Linear, easy to clean channels

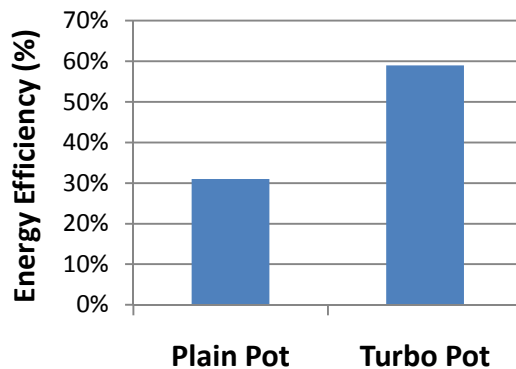
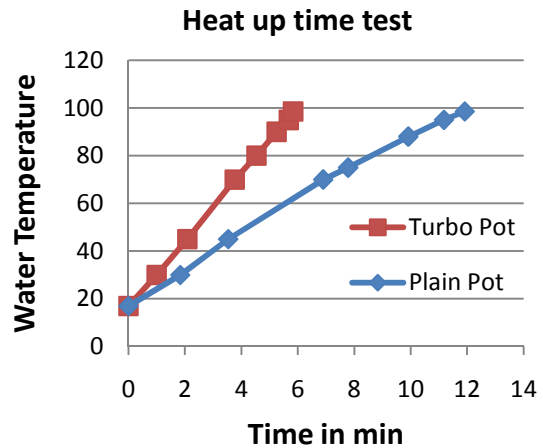
* For use with gas ranges only

National chain restaurants are seeing annual savings of \$150 for each Turbo Pot they use.

See how much you can save:

hr/day	20k btu burner	30k btu burner
2	\$40	\$60
3	\$60	\$90
4	\$80	\$120
5	\$100	\$150
6	\$120	\$180

*Assuming 300 day per year, \$1.0 per therm gas price, at moderate 30% energy saving varies with conditions



*Independently tested by PG&E