

Success Story



Harvest Buffet Restaurant, Tulsa, Oklahoma

The owners, Phil and Jill Dietz, are saving thousands of dollars annually on maintenance cost due to scale deposits. The two main boilers literally "cleaned" themselves from calcium buildup to everyone's amazement (see referral letter on backside). The owners are pleased that their water is acting like its soft water without having to use a water softener - which requires a lot of salt and maintenance.

A richer flavor from their coffee urns was another pleasant surprise after just the second week of **ScaleBlaster**™ installation.



The blue curtains on the commercial dishwashers would normally be covered with scale buildup. Today, they are virtually free of scale buildup - as well as the interior of the dishwasher.

The heating elements on the food lines went from heavy scale buildup to almost spotless in five weeks. These heating elements, which are under all of the water heated food trays, have turned from heavily corroded to almost squeaky clean. A year and a half later, the elements are still spotless without any maintenance required.

When the owners had their water tested by a local laboratory after six weeks use of **ScaleBlaster**TM, they were told their water reacted like "soft water", thus allowing less vigorous detergents and saving even more money!

Harvest Buffet Restaurant

The Harvest Buffet Restaurant, the largest independently owned buffet/banquet facility in the state of Oklahoma, has solved their hard water problems by installing the incredible new electronic descaler called **ScaleBlaster**TM.

The first class buffet-style restaurant and convention facility center, located in Tulsa, seats 550 people and uses over 360,000 gallons of water a month. With this high volume of water use, you can imagine the problems associated from the hard water. The equipment was constantly clogging up with calcium buildup.



The interior of one of the commercial dishwashers is virtually scale-free. Before **ScaleBlaster**TM was installed, the entire area was covered with scale deposits.

The commercial dishwashers at the **Harvest Buffet** would clog up with scale on the water jets and surrounding areas. Within two weeks, they started cleaning themselves, and by the sixth week, virtually all the scale in the interior was gone - including the rubber curtains! The water jets were totally scale free without any trace of buildup.



The heating elements that heat the water for food trays are totally scale-free.

