



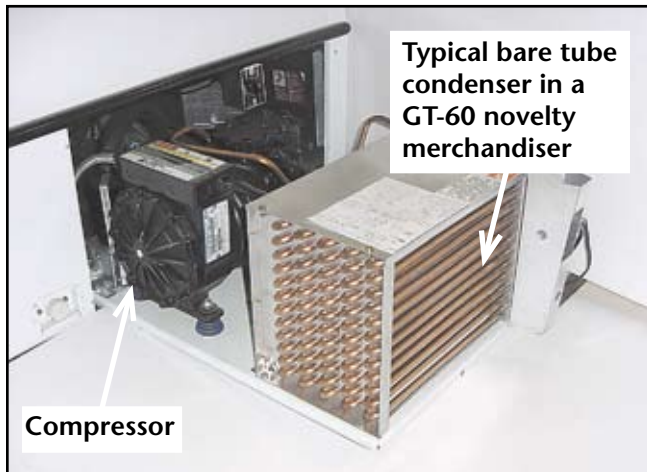
# DIRTY CONDENSERS LEAD TO GRAVE CONSEQUENCES

Store owners and operators rarely stop to consider the amount of dirt and debris collected by their condensing unit. Condenser fins trap all kinds of contaminants which clog up the condenser and reduce the air flow through it. When the air flow is restricted, the compressor operates at a much higher temperature and pressure. The

eventual result is premature compressor failure. In fact, if fin-type condensers are not regularly cleaned every three months, it's possible to have a compressor failure rate of 40% to 50% in a three-year time period.

**Bare tube condensers**, on the other hand, don't contain fins. As the name implies, the condenser uses bare tubes which perform the same task as the fins without all the trapped debris. Since there are no fins, bare tubes only require cleaning about once a year. Fewer cleanings mean fewer service calls and reduced labor costs for the owner/operator.

Master-Bilt installs bare tube condensers in select cabinets such as GT series horizontal freezers, FIP series novelty merchandisers and DD series deluxe dipping cabinets.



Close up of "fin style" condenser.



Close up of "bare tube" condenser.



Condensers at floor level pick up a wide range of harmful debris ranging from dust to food spills to floor wax.