

# DIVERSIFIED REFRIGERATION INCORPORATED



## D.R.I.

# insider

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## Commercial Maintenance Tips

Diversified Refrigeration recommends implementing a preventive maintenance program to keep your refrigeration equipment running at peak performance. Routine maintenance

should be performed at least twice a year.

By implementing a routine maintenance program, you save on energy, repair costs and extend the life of your equipment.

These simple maintenance tips can guard against equipment failure and reduce the chances of emergency service calls.



**Preventive maintenance guidelines should include the following:**

- ✓ Check and clean coils (Degrease if necessary)
- ✓ Check refrigerant and oil levels
- ✓ Check safeties
- ✓ Check electrical connections
- ✓ Check splits
- ✓ Check defrost timer and heaters
- ✓ Check and clean drains and drain pans
- ✓ Oil motors
- ✓ Check door gaskets
- ✓ Check/change belts and pulleys
- ✓ Check amps
- ✓ Check stat
- ✓ Check box thermometer





## CORNER

## Gary's Rant

By Gary Derr

GARY'S



### \$15.00 Minimum Wage – The Death of Common Sense

I do not claim to be a Financial Wizard, but I have learned a couple basic Laws of Economics:

- Higher Costs = Lower Demand
- Price of Labor Rises = Quantity of Demand Falls

- Wages up, Prices up, Buying down, Jobs down?

We all have Equal Opportunities, but not everyone is Equal? I couldn't be a \$1,000,000 a year Heart Surgeon, but I had the opportunity to pursue it? There are plenty of people out there with Degree's that can't find a job in their field, making \$15.00/hr.?

Minimum Wage was intended for Part-Time Low-Skilled Employment to begin learning basic economics, learn people skills and interactions, and learn responsibility. Minimum Wage jobs were never intended to provide for a family of six?

What the \$15.00 minimum Wage will do is:

- Kill Small Businesses
- Make Local Corner Stores Extinct
- Make a hamburger at Burger King \$12.00, and a Shake \$ \$6.00 ?

Fast Food Restaurants will hire Digital Touch-Screen Cashiers like Home-Depot and Lowes?

How about we teach people to improve their Job Skills to make more money?

\$15.00 minimum wage would be a 207% increase which would have long term negative results!

\$15.00 Minimum Wage is Delusional to say the least ! Texas A&M University Study determined that the most prominent effect of Minimum Wage Laws was a decline in New Hiring.

Evidence showed that a 10% increase equals a 1%-3% decline in Low Skilled Hires.

Raising Minimum Wage Laws harms the very workers they are intended to help!

## Safety Tips

### Grilling Safety

There's nothing like outdoor grilling. It's one of the most popular ways to cook food. But a grill placed too close to anything that can burn is a fire hazard. They can be very hot, causing burn injuries. Follow these simple tips and you will be on the way to safe grilling.

#### SAFETY TIPS

- Propane and charcoal BBQ grills should only be used outdoors.
- The grill should be placed well away from the home, deck railings and out from under eaves and overhanging branches.
- Keep children and pets at least 3 feet away from the grill area.
- Keep your grill clean by removing grease or fat buildup from the grills and in trays below the grill.
- Never leave your grill unattended.
- Always make sure your gas grill lid is open before lighting it.

#### CHARCOAL GRILLS

- There are several ways to get the charcoal ready to use. Charcoal chimney starters allow you to start the charcoal using newspaper as a fuel.
- If you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable liquids to the fire.
- Keep charcoal fluid out of the reach of children and away from heat sources.
- There are also electric charcoal starters, which do not use fire. Be sure to use an extension cord for outdoor use.

- When you are finished grilling, let the coals completely cool before disposing in a metal container.

#### PROPANE GRILLS

Check the gas tank hose for leaks before using it for the first time each year. Apply a light soap and water solution to the hose. A propane leak will release bubbles. If your grill has a gas leak, by smell or the soapy bubble test, and there is no flame, turn off both the gas tank and the grill. If the leak stops, get the grill serviced by a professional before using it again. If the leak does not stop, call the fire department. **If you smell gas while cooking, immediately get away from the grill and call the fire department. Do not move the grill.**

If the flame **goes out**, turn the grill and gas off and wait at least **5 minutes** before re-lighting it.

#### Facts

**! July is the peak month for grill fires**

**! Roughly half of the injuries involving grills are thermal burns.**



# Safety First

## Accidents Cost Everyone

On-the-job accidents and injuries affect everyone in the company. Just looking at dollars and cents, here's what accidents can mean for the company...

- lower productivity
- higher insurance rates
- lower profits, fewer bonuses
- layoffs
- higher medical expenses
- factory closures



But that's not the whole story. Accidents often take a personal toll, causing...

- stress on the job
- loss of hopes and dreams as a result of disabling accidents

- chronic pain and disability
- death of a loved one
- low morale

You do your part to keep the high cost of accidents down when you...

- take extra time and care
- use the right equipment
- follow safe work practices
- encourage others to practice safety

Accidents cost money, lives and careers. Everyone benefits when we keep safety in mind.

*NFPA Public Education Division*



## Case Study

### For Better Efficiency, This School District Received an “A” with AERCO Solutions

#### What the Client Needed

The Pennsylvania school district wanted to upgrade its inconsistent and highly inefficient heating and domestic hot water systems in several of its schools. Two elementary and one middle school had storage-type heating systems with dismally rated efficiencies of about 80%. The large, 1700-student high school had a central, conventional non-condensing heating boiler plant that fed point-of-use indirect vertical U-tube compact, semi-instantaneous heat exchangers. Because the boilers supplied the water heaters, the plant had to be online all year—even when the domestic heaters were the only load on the boiler plant. It was incredibly inefficient. To make matters worse, operating efficiencies were likely in the 50 - 60% range, owing to losses in cycling, pumping and piping radiation.

#### AERCO's Solution

The school district director of maintenance and facilities was familiar with the AERCO Innovation and thought it a viable solution for his district's needs. He worked with the BAASE Company to initially upgrade one of the district's elementary schools. A single Innovation 1060 would replace its copper fin heater and storage tank. After seven months of flawless and efficient operation, more Innovation installations would follow

in other schools. For the high school upgrade, the district contracted an engineering firm to create the design. Again, the district requested Innovations for the job. The entire space heating and domestic heating system would be switched from a centralized mid-efficiency combination plant to two high-efficiency direct-fired systems.

The 96% efficient Innovation 1060s and 1350s were a wise choice for the district, for many reasons:

- In all the schools' mechanical rooms, space was a premium. The Innovations' compact design was easy to install, without having to remove existing equipment first.
- The Innovation's onboard Water Heater Management (WHM) system ensures continual, peak efficiency. Each unit only runs as needed... the rest are isolated via fully pack-aged motorized isolation valves.
- Several of the Innovations were cut in and started up prior to removing the old systems—for no interruption in hot water.

#### Return on Investment

The Innovations are projected to bring significant operating cost savings to the school district—in excess of 30 - 40%.

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## Tuna Chili Recipe

### Ingredients:

- 1 small diced onion
- ½ red pepper, diced
- ¼ cup ketchup
- 2 celery stalks, diced
- 2 T. Kelchner's spicy sriracha sauce
- 4½ oz. can mushroom pieces, diced
- 14 oz. can diced tomatoes
- 1 can sweet corn, drained
- 14 oz. can white kidney beans
- 3 tuna pieces, diced
- ½ tsp. garlic powder
- olive oil
- 1 tsp. oregano
- 1 tsp. chili powder

Coat skillet with olive oil, sautee onion, red pepper & celery until soft.

Add raw pieces of tuna, cook until done.

Add 1 tsp. oregano, 1 tsp. chili powder, ½ tsp. garlic powder, 2 T of Kelchner's sauce.

Add diced mushrooms, tomatoes, sweet corn and kidney beans.

Simmer on low for half an hour.  
Enjoy with Italian bread.



## Congratulations!



*Joe and Whitney Anderson  
proudly introduce their newborn son,  
Jackson Joseph Anderson,  
to the staff at DRI.  
Jackson was born on February 21, 2016.*