



## Referral Email from Baker Produce

**From:** shester@bakerproduce.com  
**Sent:** Wednesday, November 30, 2011 8:11 AM  
**To:** rudy@mbiyakima.com  
**Subject:** Our hot water heaters

Good Morning Rudy,

Rudy, it is hard to believe, but the pictures tell the story. I am amazed at the results so far. Thank you and the guys at MBI for considering Baker Produce Inc. This problem that you are working on has been an extreme problem for me since I came to Baker Produce. Please feel free to show these pictures. If someone wants to call me to verify I will be happy to share with them. Best of luck with the public. I am feeling good about what I am seeing. Have a great day.

Steve Hester - Facility Director  
Baker Produce (Zillah, WA)  
509-865-6089  
shester@bakerproduce.com

[See below Before & After Pictures]



## Summary

- One *HydroFLOW* 45 water conditioner was used to treat 3 water heaters used to wash produce.
- In less than 3 months, the water conditioner descaled the water heaters.
- Chlorine, soap and other chemicals used in the washing process were greatly reduced.
- The spray nozzles had not clogged up since the water conditioner was installed. This used to be a daily problem.
- The maintenance staff stated that they never saw bare tubes in the water heaters prior to the installation of the water conditioner.
- Maintenance time has been reduced by 70%.
- The projected return on investment (ROI) is less than 1 year.
- Video Testimonial: <http://vimeo.com/user13602160/hydroflow-bakerproduce>

## Pictures



Water used to wash fruit



Three water heaters in parallel



Scale that came off the heater tubes



After 4 weeks - Limescale became softer and was easily flaked off



After 10 weeks - Bare tubes are beginning to show