

PIPELINE



Rinnai Tankless Water Heaters: Efficient and Endless Hot Water

Our Rinnai high-efficiency tankless water heaters provide convenience, comfort, and efficiency. Made in Georgia, these units come with a 15-year warranty on the heat exchanger, five-year warranty on parts, and one-year warranty on labor.

Endless Hot Water

Rinnai tankless water heaters offer a continuous supply of hot water, eliminating the frustration of running out during long showers or while doing laundry. Say goodbye to cold showers forever!

Energy Efficiency

Traditional water heaters constantly heat and store water, leading to energy wastage. Rinnai tankless water heaters, on the other hand, only heat water when it's needed. This efficiency can result in significant energy savings for your household.

Space-Saving Design

Rinnai tankless water heaters are compact and wall-mounted, freeing up valuable space in your utility room. Enjoy the benefits of a powerful and efficient water heating system without sacrificing square footage.

Never run out of hot water with the RE140iN - priced at \$700 minus a \$300



Only the size of a small suitcase, Rinnai wall-mounted tankless water heaters can be installed in compact spaces. They take up less space, giving you back more space for living.

rebate. This natural gas, non-condensing tankless water heater from Rinnai is ideal for small to medium homes or remodels. The size of a small suitcase, it's easy-to-install, reliable and perfect for indoor locations. You'll get up to twice the lifespan of most tanks.

If you're remodeling a medium-size home, consider the Rinnai RE180iN, priced at \$850 minus \$300 after installation. The compact size of this unit makes it easy to install in any space.

The RE199iN is priced at \$870 after a

\$300 customer rebate. Like the other tankless units, the RE199iN offers Wi-Fi technology for remote monitoring, management, and recirculation control.



Give us a call to find out more about our Rinnai water heaters or visit dcgas.org/appliances/water-heaters/

Tips to Optimize Performance

Maintain Regular Maintenance:

Schedule annual professional maintenance with DC Gas to ensure your tankless water heater continues to operate at peak performance. This will maximize its lifespan and efficiency.

Monitor Water Pressure:

Keep an eye on your water pressure to prevent damage to the unit. If you notice fluctuations or excessive pressure, consider installing a pressure regulator.

Keep Air Intake and Exhaust Clear:

Ensure that the air intake and exhaust vents remain free from obstructions such as debris or vegetation. This will prevent any potential issues with ventilation.

(Let Us) LIGHT IT UP!

It's almost time to schedule an appointment to light your pilot. It's a free service we provide every year for our DC Gas customers. Call to schedule a time between Sept. 1 and 22. The DC Gas crew

will clean heaters and light the pilots on your logs and wall heaters.

It's also a good time for a reminder to follow recommended appliance maintenance schedules and fix any

issues as soon as they arise. Have your gas heating system inspected and serviced at least once a year to make sure it's working properly and get the most efficient use of your system.



Grilling Tips

It's grilling season, so it's the perfect time to go over tips for using your natural gas outdoor kitchen. Some are simple, like keeping an eye on the food so it doesn't burn. But others may not be as well-known.

The first step is to keep your grill clean. If you haven't used it in a while, you'll definitely want to get rid of anything that could cause a flare-up or give your food a bad flavor. Some grill masters turn the grill on high for 10-15 minutes to let the heat burn off left-over residue from the grates. Use a grill brush to ensure everything is removed. After the grill has cooled, you can also remove the grates and burner covers and get gunk from inside the grill.

What to do about flare-ups? They happen. It's a natural result of cooking fatty meat. Keep a portion of the grill empty so you can quickly move food should a flare-up occur. Let the flare-up burn off with the grill lid up. If it spreads, remove all the food as quickly as possible.

Here's a sweet tip: Sugar burns easily so you can quickly burn foods that have been flavored with sauces or rubs containing sugar. Keep your grilling temperature at about 265F to prevent charring. It also makes for fall-off-the-bone delicious barbecue when it's cooked slow.

Grill Spotlight

If you're like a lot of DeKalb and Cherokee County residents, you are serious about grilling. So you want a grill that keeps up with your skills. Our Onward Broil King grills are made in North America. The company has been building quality products for more than a century. These high-quality grills last several years.

Do more with the Broil King Monarch 320 Grill, available for \$559. The Monarch 320 offers 500 square inches of total cooking space, heavy-duty cast iron cooking grids, three stainless steel burners and the Sure-lite electronic ignition system.

The Broil King Crown S440, at \$919, combines reliable cooking quality



Broil King Crown S440 - \$919



Broil King Gas Smoker - \$619

with a durable design. With even heat distribution, electronic ignition and heavy-duty cast iron cooking grids, the Crown S440 gives you quick start and cooking options to get your grill game on. The drop-down side shelves also provide plenty of prep room.

Get a smokin' hot deal on the Broil King Gas Smoker, available for \$619. This vertical smoker offers 770 square inches of total cooking space, with an adjustable multi-purpose rib/roast rack, an Accu-Temp thermometer and extra-large stainless steel water bowl and smoker tray. There are 16 integrated meat hooks and four sturdy tool hooks.