

EVAPORATIVE COOLERS FOR RESTAURANTS AND EVENTS

In the summer, we want to get as much of the sunny outdoors as possible. Beer gardens, patios, Marque tents and restaurants all want to take advantage of the summer conditions, serving their meals and drinks outside. Outside can be hot, making it uncomfortable, taking the joy out of summer. When people get hot, they get tired and loses interest in the activity. H2O Evaporative Coolers has a natural function setting to mimic the constant change in the wind outside. Giving your patrons the "natures" cooling effect.

There are many ways to cool down, but of all the solutions, evaporative coolers are one of the most efficient and cost-effective. Trying to cool your area with normal fans, will only move the hot air around. The result is uncomfortable conditions, leaving patrons feeling hot and tired. Using commercial air conditioners can be less effective and very costly to run.

Mobile evaporative coolers work great indoors and outdoors. The air that is blown/discharged from the evaporative cooler does not have any water carryover or any misting effect. Patrons can enjoy a meal in front of the cooler and stay dry.

Areas where evaporative coolers will work:

- Weddings
- Festivals
- Golf days
- Restaurants
- Sports Fields

The Benefits of using an evaporative cooler will be:

- People will stay longer and enjoy the function
- Customers will generally purchase more
- More people will attend
- Staff productivity and accuracy will increase