Solve your COOL STORAGE PROBLEM with Holymator

COMMERCIAL

First come—first served. If you have a refrigeration need, we can give you priority delivery of a specialised Kelvinator installation to exactly suit your specific job—PROVIDED YOU ORDER EARLY!

A limited number of industrial Kelvinators are again available as war work permits and you can't make a sounder choice for a life-time of economical, trouble-free refrigeration. 29 years background as pioneer in the Industry, over every phase of cool-storage problem, is your guarantee of the latest scientific equipment and built-in thrift, no matter what type of Kelvinator installation you require for your industry, home or retail business.

Discuss your specific need with your Local Dealer. He'll be glad to advise and recommend the Kelvinator installation that will give you hygienic protection and improved output at low first and subsequent operating cost. In the following, and many other commercial fields, Kelvinator is definitely most value for your refrigeration outlay:—

Farms
Butter Factories
Cheese Factories
Milk Cooling
Dairies
Bakeries

Butchers, Grocers Hotels, Restaurants and Milk Bars Food Stuff Manufacturers and processors of—

Meat, Fish, Poultry, Eggs, Vegetables, Fruit, Ice Cream Reserve Food Storage and many others. A very limited number of Kelvinator
Domestic Cabinets have been
manufactured. It may not be
possible for you to secure your
Kelvinator this season, but we
suggest you place your order with
your local Dealer now, to ensure
delivery as early as practicable.



- is represented in all Districts throughout New Zealand

See your Local Dealer or write to:-

New Zealand Agents: FISHER & PAYKEL LTD.
Refrigeration Engineers, P.O. Box 841, Auckland.