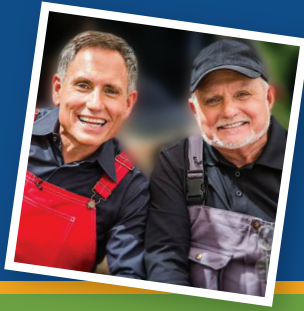


On the House

With the Carey Brothers
Tips of the Month

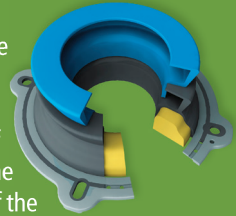


NATIONAL HARDWARE SHOW 2014

We recently made our annual trek to the National Hardware Show where hundreds of exhibitors display thousands of products, hoping to appeal to hardware and home center retailers for a piece of highly coveted shelf space. After combing the exhibit floor, we discovered two products that are especially worth noting.

THE PERFECT SEAL

If you've installed a toilet, you know that the seal between the flange and the underside of the toilet is critical. Toilet leaks can be elusive and cause thousands of dollars in hidden damage. The traditional means of making the seal is with a 'wax ring.' There are a couple of problems with wax. First, if a toilet rocks or moves in the slightest, the wax is compressed and a leak-producing gap can result. The height of the finish floor and its relationship to the flange is the second leak-producing variable. If the distance between flange and floor is great, one wax ring is usually not enough to fill the space. Consequently, the solution is to stack two or more wax rings. Unfortunately, they don't always align or seal properly and the space between rings can become a leak point. To solve this problem once and for all, DANCO introduced the Perfect Seal. The patented design combines wax and rubber gaskets for the perfect seal. The wax is forced into critical sealing zones around the flange and down the pipe and rubber gasket, which has a flexible memory, and seals snugly against the underside of the toilet. The product retails for \$9.99 and comes with two rubber gaskets to accommodate varying floor heights. Amazing how something so inexpensive and easy to install can prevent a budget-busting repair. Visit danco.com for more information.



A BETTER BARBECUE

At the SABER Grills exhibit, we witnessed the power of infrared (IR) grilling. SABER Grillmasters created a scrumptious chocolate dessert right on the grill, in addition to chicken, burgers, steak, hot dogs, corn, bacon, eggs, hash browns, stir fry and pineapple. Traditional convection gas grills circulate hot air to cook, which can dry out your meal. Plus, grease that drips through an open grate can cause a flare-up that can incinerate your main course. SABER's patented IR cooking system directly cooks food and guides airflow away from the cooking surface, keeping food naturally moist and juicy. Drippings are vaporized and infuse your fare with the perfect natural smoke flavor. Hate cleaning your grill? Since liquids and debris are prevented from reaching the SABER burner system, maintenance and cleanup are a breeze. If you cook with propane and hate changing tanks, you'll love that the SABER cooks faster and consumes, on average, 30% less gas. That makes it great for both your wallet and the environment. Visit sabergrills.com for more information.



Ask the Carey Brothers a home improvement or remodeling question on their live radio broadcast every Saturday from 9:00 a.m. to 1:00 p.m. Eastern Time. Call toll-free at **1-800-737-2474** to ask your question.

Visit their website at OnTheHouse.com for recaps of the show & other helpful info.

DOWNLOAD OUR APP



LIKE US ON



FOLLOW US ON



CHECK OUT OUR VIDEOS ON

