

“Smart” Tankless Water Heaters

Early model tankless water heaters failed to impress most U.S. consumers. But the latest new “smart” tankless water heaters appear to be changing all that.

“The older ones were more like a barbecue grill where the water ran on top of it,” says Gene Sola, owner of EZ Tankless, based in Fowler, Ind. “Newer models are more like a fuel-injected car. Units are computerized so they are smarter.”

There’s no pilot light, they self ignite, and the flame adjusts according to water volume. Models in the \$500 range can supply enough hot water for two showers running all day long.

In addition to the natural or LP gas supply, they only require 4 amps at 120V AC to run the exhaust fan and computer. Installation is easy, too, with a dual-chamber 4-in. forced air intake and exhaust pipe.

EZ Tankless also has battery-ignited outdoor models (pictured) starting at \$165 for camping, hunting cabins, or other remote areas without electricity.

To ensure the tank’s life of 20 years or more, Sola recommends filtering the water going into it. His website includes detailed information and videos of how to filter water, as well as how to install and maintain the tankless system.



Battery-ignited outdoor model can be mounted on a 2-wheeled cart to have hot water anywhere.

Contact: FARM SHOW Followup, EZ Tankless, 120 N. Washington Ave., Fowler, Ind. 47944 (ph 219 369-4781; www.eztankless.com). Everything ships for free.

Reader Inquiry No.124



Perennial Wheat Finds A Market

After several decades of development, a perennial wheat variety called Kernza (Vol. 40, No. 1) has found a market. It’s being used to brew Long Root Ale produced by Hopworks Urban Brewery, Portland, Ore. (www.patagoniaprovisions.com; ph 415 729-9956).

Hopworks replaced 15 percent of the grain normally used in their ale with Kernza. The end result is described as a pale ale with “... resinous, grapefruit hop aromas and flavor with a balanced maltiness.”

“Kernza adds great flavors to this delicious pale ale,” says Christian Ettinger, Hopworks Urban Brewery.

The beer is named for Kernza’s dense root system that can descend as far as 10 ft. down into the earth. “I didn’t think we would have a product on the market yet,” says Lee DeHaan, The Land Institute, a Kansas-based nonprofit that has led development of Kernza.

Researchers and growers in Minnesota, Wisconsin, Utah and Kansas, are working to develop the “wheatgrass” into a viable crop. University of Washington researchers have crossbred Kernza and wheat. The perennial hybrid produced is called Salish Blue. Researchers there face the same challenge as do those working on Kernza.



Wires are inserted into handle of screwdriver and then twisted together for a tight connection.

“Whiz Twister”: A Screwdriver That Doubles As A Wire Twister

Invented by a retired electrician, the new Whiz Twister combines a screwdriver with a wire twisting drive tool. The twisting mechanism is inside the handle.

“It makes twisting electrical wires together a much easier and faster job, producing safe and secure connections,” says Merle Robinson.

The Whiz Twister is designed to twist or untwist up to four 12 ga. electrical wires, and up to six 14 ga. wires. Robinson has announced updates to the WT-100 wire twister, to see the Whiz Twister in action visit the website at www.whiztools.net. The Whiz Twister Model WT100 is fitted

with a combination screwdriver bit that fits most modern electrical wire fasteners without changing bits. Other 1/4-in. bits can be fitted to the driver when the bit is removed.

The Whiz Twister sells for \$29.75 (free shipping). The Whiz Twister can only be purchased from the www.whiztools.net website.

Contact: FARM SHOW Followup, Merle Robinson, P.O. Box 538, Hesston, Kansas 67062 (ph 620 327-5115 or 620 327-7440; mwrwhiz@cox.net; www.whiztools.net).

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“We need to increase yields and improve our understanding of how to grow it,” says DeHaan. “Yields are still only around 20 percent of conventional wheat varieties. We are hoping for much more.”

Kernza for the Long Root Ale is being grown under contract by farmers in northwestern Minnesota.

Kernza eliminates yearly tillage and re-seeding since it re-grows each season.

Contact: The Land Institute, 2440 E. Water Well Rd., Salina, Kan. 67401 (ph 785 823-5376; www.landinstitute.org/our-work/perennial-crops/kernza).