Tour: **Taco, Inc.**

Location: 1160 Cranston Street, Cranston, RI
- Parking available across the street from the facility
- Meet in the Front Lobby

Time: Wed. March 11, 2015 promptly at 6PM
- 6:00 PM Brief Introduction
- 6:15 PM Facility tours

Dinner: Mike’s Kitchen, 170 Randall Street, Cranston, RI
(1.5 mile drive from Taco. Directions on next page)
Soup or salad, choice of entrée, and beverages.

Cost: ASM Members $25, Guests $30, Students & ASM Retirees $15.

Reservations: Reply to this e-mail with your intentions,
or click the link: asmri@comcast.net

NOTE: If you have **safety glasses**, please bring them with you.

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Taco, Inc., headquartered in Cranston, RI, develops and manufactures hydronic-based components for use in heating and cooling applications across the building spectrum--residential, commercial, industrial and institutional.

Its wide range of hydronic and radiant systems and components include pumps, heat exchangers, expansion tanks, flow measurement devices, air separators and valves, and zone control products. It is also one of the best-known brands in the hydronic industry, long associated with continual product innovation and development.
The more than 80-year history of Taco is very much the history of my family. My grandfather and father devoted their working lives to building Taco. Each faced tough times, but they persevered, no matter what the adversity. I'm proud that from our first products to our latest developments, Taco has contributed immeasurably to the advancement of the hydronics industry. But we don't rest on our past achievements. Taco has changed dramatically in recent years. We've restructured our management team, established efficient, new operation centers and empowered mid-level management with more responsibility and authority. We've made significant investments in state-of-the-art equipment and processes and committed to growing our international business. And we opened the Taco Learning Center for the lasting benefit of our employees and their families.

The Taco Learning Center has been recognized as an outstanding example of progressive employee training. Because we are committed to serve the larger training and educational needs of our employees, The Taco Learning Center goes beyond many other such efforts.

Many of our employees are foreign born and have wide-ranging educational needs. The Taco Learning Center is there to help them, with offerings in English as a second language, math and civics.

Because we recognize that employees have families with many of the same needs, we offer courses free of charge to family members as well.

As a family owned and operated company, we feel a special obligation to our employees and suppliers. We recognize that the dynamic partnership we enjoy with them is informed by shared values that have served all of us well throughout years of growth and development.

Now, as a mature company facing a fast changing, increasingly global market, we're committed to reaffirming and strengthening the values that have created and shaped Taco from the beginning.

As Taco grows, becomes more diversified and active in many new markets, we believe that the strong working partnerships, shared values and enduring commitment to product quality that have sustained us for more than 80 years will enable us to remain competitive and keep us vital well into the future.

The meeting will begin with a brief presentation of Taco’s products and capabilities followed by a tour of the facility. For more information, visit: http://www.taco-hvac.com/

Directions to Mike’s Kitchen.
1. Turn left as we leave Taco onto Cranston St.
2. Bear right at light (still Cranston Street).
3. Pass large Catholic Church (St. Annes) on right, at this point, Cranston Street becomes Haven Street, sweeping to the left.
4. Take right at first light, which is Randall Street.
5. Go to the end, Mike’s Kitchen is in a VFW hall on left, just before Atwood Avenue.