



6/16/14

To Whom it may concern,

This letter is in reference to the use of the ZECO filtering system. I was lucky enough to get to do a test run for our franchise! I have been a restaurant GM for the past 20 years with multiple concepts, all using fryers in some capacity. I have used every type or brand of filter system under the sky. Nothing compares to this system. The system is safer, cleaner, more efficient than any other system. Not to mention it just plain does a better job at filtering. I run a high volume unit that uses fresh breadings, so you can imagine what that does to the shortening. On the old system we would get about 3 days use of the shortening. With the ZECO system we were getting around 10 days use!! And the whole time the shortening we were using was in great shape. On high volume days we would have issues with mid way through rush the shortening would be scorching. Using the ZECO machine illuminated those issues. All I can say is that I would HIGHLY recommend this system.

Thank you,

Bryan Haverkorn

General Manager

