



August 22, 2013

I started using the Zeco filtration system here on July 18, 2013. Filtering our deep fryers was very time consuming and was not done on a regular basis. The Zeco oil filtration system allows our staff to safely wash our fryers, double micro filter our oil and transport the expired oil safely when needed.

At the start of the trial, we were able to prolong our oil for 15 days with the use of the Testo 270. This great measuring device is a great tool and we feel is an important part of our Zeco oil management program. Before we started using the Zeco filtering system, we changed our fryer oil every 7 days.

Now we change our oil every 12-14 days. The entire management team is able to schedule our fryers to be safely cleaned and oil filtered twice a day which has given us a savings of nearly \$117.00 per week (5 jugs) on average, without sacrificing our high food quality standards. .

S&K Oil Sales has been providing us with great Customer service and support when needed.

Sincerely,

A handwritten signature in black ink, appearing to read "Bubba Johnson", with a long horizontal flourish extending to the right.

Bubba Johnson
Macayo's – Mesa