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A little more than 8 months ago, S K Oil Sales installed a Bulk Oil Management System into both of our restaurant locations.

It was easy, simple and absolutely no hassle with installation. We saw immediate results with regard to employee safety, no more lifting of boxes to store and use. No more transporting of hot dangerous expired oil.

It also reduced our overall cost and environmental footprint with the elimination of oil boxes.

The service and support have been excellent.

Sixty Days ago, S K Oil Sales team introduced the all “NEW” Zeco Pro 3 Oil filtration technology. With the Zeco Pro 3 Battery Operated Oil Filtration System, our staff could safely wash our fryers and filter our oil daily.

Since we had never experienced this type of system and had no idea how much time and oil it would save us, S K Oil Sales willingly came in for an entire month and washed our fryers, filtered our oil to show us how our fryers could be much cleaner, and how our oil would last longer.

We were amazed how clean our fryers stayed and also were very happy to see our oil life extended by nearly 30%.

Today, we have our staff washing and filtering daily using the Zeco Pro 3 Series battery operated filtration system. With having several fryers of different sizes all over our kitchen, the Zeco Pro battery operated system is a huge plus in efficiency and also safety for our staff.

Here at POPO's, we can't say enough about S K Oil Sales and how they are so much more than just an oil supplier. We highly recommend S K Oil Sales to anyone looking for a 100% total oil management solutions partner.

Regards,

Mario os Tello  
PoPo's