



America's diner is always open.

May 22, 2013

We were introduced to S&K Oil Sales and Zeco Oil Management Program in early 2013. Being a 24 hour restaurant franchise, filtering our deep fryer oil was very time consuming and 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. S&K Oil Sales also provided us with a Zeco Oil Rack to hold our expired oil. Because the Zeco system is totally integrated and user friendly, our entire management team is able to schedule our fryers to be cleaned and oil filtered twice a day. S&K Oil Sales provided us extensive knowledge of oil and oil management, which has resulted in an oil reduction of nearly 35% a week on average without sacrificing Denny's high food quality standards.

Working with S&K Oil Sales is truly working with a partner. They worked with us on our time schedule to provide the proper training to our employees and their Oil Management team helped us implement an Oil management program that is our Oil Management solution that we have in place today.

We would sincerely recommend S&K Oil Sales for your total oil management solution via the Zeco Oil Management System.

Sincerely,

A handwritten signature in black ink that reads "Laura Doehler". The signature is fluid and cursive, with the first name being larger and more prominent than the last name.

Laura Doehler
General Manager
Denny's 99th/Camelback Road
Phoenix, AZ