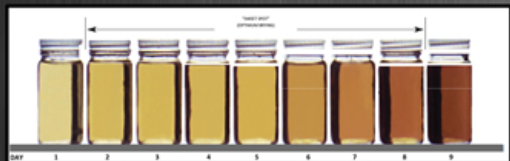


Oil Filtered with
"Brand X" Filter Media

Oil Filtered with R.F. Hunter Filter Powder



COST SAVINGS

Doubling the life of your oil means that you will save
50% of your oil cost.

QUALITY

All metal parts are made of stainless steel or nickel plated
steel, resulting in years of durability. The motor and
pump are specially constructed to handle the filtering of
hot, edible oils.

SAFETY

Hands-off oil filtration re-
duces the risk of employee
injury and its related costs. Built in splash guard reduc-
es the risk of being burned. Portability and ease of use
prevent any undue expo-
sure to hot cooking oil.

RELIABILITY

R.F. Hunter has over 65
years of experience in the
industry. The average lifes-
pan of a quality, durable
R.F. Hunter filtration
system is 10-12 years. IT
pays for itself over and
over.

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RF Hunter™

pure oil filtration

the DIFFERENCE
is in the TASTE.



ECCO ONE



HF SERIES



fresh.
crisp.
delicious.



Since 1945
RF Hunter
pure oil filtration

RELIABILITY • QUALITY • SAFETY • DURABILITY

Why RF Hunter?

pure oil filtration



R.F. Hunter Machine
R.F. Hunter Paper Filters

Hunter Filtration System



R.F. Hunter Powder is
ACTIVATED with heat
to **ATTACK** impurities

Hunter Filter Powder



Keeps your customers
coming back AND doubles
the life of your oil

Savings Quality Safety

THE

INDUSTRY

STANDARD

Question: How can you reduce costs significantly and deliver a fried food product that separates you from the competition and brings your customers back?

Answer:  **RF Hunter**
pure oil filtration

Whether you have a small 70 lb twin basket deep fryer or a battery of six 80 lb open vat fryers, oil is a commodity and it's expensive. It costs **\$60-\$80** to fill a 70 lb fryer. A battery of six 80 lb fryer could cost as much as **\$440** to fill. Twice a week!

By filtering your oil daily with the R.F. Hunter Filtration System, your oil will last **TWICE AS LONG**. For the operator with a small 70 lb fryer, that's an annual savings of **\$3,120 - \$4,160**. If you're the large operator, that's an annual savings of **\$20,280 - \$22,580**.

Plus, by using the R.F. Hunter Filtration System, the difference is in the **taste**. Clean oil in your deep fryer helps to deliver a high quality product, bringing the customer back again and again.