



IMPORTANT INFORMATION

FOR THE NEW FILTRATOR/ECCO ONE/MINI MAX III USER

Thank you for purchasing a HUNTER FILTRATOR SYSTEM, the most trouble-free filter for edible oils on the market. When you use the **FILTRATOR** according to our instructions and use it consistently (each day that you use your fryers), it will give you a performance that will save you money by extending the life of your oil. It will also save you time because you have eliminated the time-consuming, ineffective, messy and often hazardous job of hand straining and hand washing your fry kettles.

If you have our **FILTRATOR** model using a cloth filter bag, those bags will give you several days of good filtering just as long as you use the **HUNTER FILTER POWDER** as directed. Also don't forget to use the clamp to secure the envelope/cloth bag to your square screen.

Draining the pump after completion of the filtering process is extremely important. The gears of the pump are very finely toleranced for high temperature edible oils. If the oil solidifies in the pump, the motor may not be able to overcome the resistance. Please refer to the operating instructions for the proper operation of your **FILTRATOR**. If you should have a problem, give us a call at: **1-800-332-9565**.

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