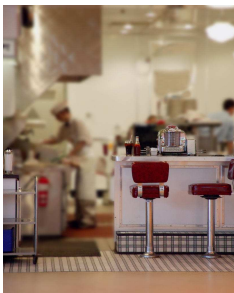


FRIED FOOD CATEGORY PERFORMANCE MONITORING

THE RIGHT KNOWLEDGE AT
THE RIGHT TIME



Meeting Your **QUALITY** Standards:

- ◆ Gain the ability to more quickly analyze actual oil consumption compared to food usage. Operations become more transparent and more accessible to you.
- ◆ Achieve the efficiencies of well managed oil usage—optimum taste, texture and oil life.
- ◆ Detect inconsistent fried food issues without delay before they compromise quality and taste.

A Healthy **BOTTOM LINE**:

- ◆ Increase profitability through higher yields and lower food costs.
- ◆ Reduce energy consumption and ease maintenance costs by recognizing inefficient equipment use and performance.

Give your **CUSTOMERS** what they are looking for:

- ◆ Protect the brand that your customers have come to trust. Deliver the high quality and taste they expect with every visit.
- ◆ Give customers the confidence to know that their satisfaction is the #1 priority.



MAKING YOUR OPERATIONS MORE ACCESSIBLE

The Mission:



To facilitate restaurant operational excellence and profitability through enhanced visibility driven by monitoring restaurant equipment, measuring SOP compliance, and benchmarking performance.

The Company:



Restaurant Technologies, Inc. is the leading provider of innovative solutions for the food service industry that improve restaurant profitability, quality and safety. RTI's services are used by nearly 15,000 customers and are served by RTI's 550 employees located in 40 service offices throughout the United States. RTI was founded in 1999 has been recognized as a 2006 Best Places to Work, received a 2005 McDonalds Supplier Innovation Award, and appears on the 2005 Inc. 500 and Business Journal Growth 50 lists.



The Global Tier collection of services is used by over 6,000 restaurant locations to achieve operational excellence through enhanced visibility, measurement, and performance benchmarking. Global Tier specializes in equipment monitoring, data management and the delivery of performance indicators and exception notices.



Features of Fried Food Performance Monitoring:

- ◆ Fried Food Performance Monitoring
- ◆ Real-time Dashboard
 - Total oil management
 - Filtration and fry cycle counts
 - Per site and multi-location views
 - Exception notice events
- ◆ Exception Notices via e-mail
- ◆ Basic Options
 - Food/Oil Ratio
 - Food/Filtration Ratio
 - RTI Help Desk Analyst Support



3711 Kennebec Drive
Suite 100
Eagan, MN 55122
888.796.4997
www.rti-inc.com