



**Restaurant Technologies, Inc.**  
**complete cooking oil management solutions**

**FOR IMMEDIATE RELEASE**

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**Restaurant Technologies, Inc. Zero Trans Fat Frying Oil Now  
Available in Five Markets**

MINNEAPOLIS, MINNESOTA, October 11, 2006 – Restaurant Technologies, Inc. (RTI), a leading provider of frying oil solutions to the foodservice industry, is pleased to announce the immediate availability of the company's zero trans fat low linolenic soybean oil, RTI Max-life™ ZERO T LL, to restaurants serving the greater New York City, NY; Newark, NJ; Philadelphia, PA; Detroit, MI; and Greensboro, NC markets. Additional markets will be added during the coming months.

RTI Max-life™ ZERO T LL is a new generation soybean oil created with zero trans fats per serving (as defined by the FDA) which also has very low amounts of linolenic acid; the naturally occurring chemical found in ordinary soybeans which reduces the shelf life and stability of the product. With very low linolenic acid, the new generation soybeans don't require trans fat producing hydrogenation yet still yield a frying oil with a taste profile and long fry life consistent with partially hydrogenated oils. RTI Max-life™ ZERO T LL offers restaurant owners a cost effective zero trans solution that maintains existing fried food flavor characteristics.

"In addition to our Max-life™ family of frying oils, RTI offers the foodservice industry a Total Oil Management program, a complete end-to-end system that adds, filters and disposes of frying oil offering professional kitchens a safer and cleaner cooking environment," said Jeffrey R. Kiesel, chief executive officer at Restaurant Technologies, Inc. "Also, utilizing our TOM™, 'Total Oil Management', website, RTI offers our customers the data, analytical tools and best practices to reduce oil usage and partially offset the added expense of higher cost of zero trans fat oils."

"Reducing trans fat is just one issue affecting restaurant owners today," continued Kiesel. "Traditional frying methods require physical handling of hot cooking oil causing spills and increased workplace injuries. The RTI's closed loop oil management system offers restaurateurs a business solution that reduces oil usage, enhances workplace safety and cleanliness, and significantly lowers labor costs in an environmentally friendly process."

For more information about the RTI Total Oil Management Solution and RTI Max-life™ family of frying oil products, contact RTI at [info@rti-inc.com](mailto:info@rti-inc.com).

About Restaurant Technologies, Inc.

Restaurant Technologies, Inc. provides frying oil services to over 12,000 customers across the U. S. The company's unique business model has won it acclaim and long-term business from some of the most prominent names in the restaurant, grocery, and foodservice industry and fueled greater than 50% annual growth since its founding.

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