



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

**FOR IMMEDIATE RELEASE**

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**RTI and Global Tier Partner to Improve  
Monitoring in Professional Kitchens**

*New telemetry system tracks equipment efficiency – improving  
bottom-line performance*

MINNEAPOLIS, MINNESOTA, December 11, 2006 –Restaurant Technologies, Inc. (RTI), a leading provider of cooking oil management services to the food service industry, and Global Tier, an information utility and technology development firm, have formed a strategic alliance to develop a software-based monitoring system for professional kitchen equipment with the goal of improving cost and food quality for restaurant and other food service operators.

Using RTI's existing telemetry system for the company's Total Oil Management (TOM) program, RTI will collaborate with Global Tier to upgrade the TOM system interface to a software platform that monitors industrial kitchen appliances around the clock. Restaurant and other food service operators can view reports and receive alerts on their kitchen equipment at one or multiple sites.

"Offering restaurant and other food service operators a tool to track equipment performance will drive improvement right to their bottom line," said Jeffrey R. Kiesel, chief executive officer at RTI. "Our TOM telemetry interface for oil management has already helped our customers reduce oil and administrative costs and improve food to oil ratios within the commercial kitchen. Extending this platform to other equipment in the professional kitchen will offer our customers a complete process for managing equipment."

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Today, most restaurant owners measure operating efficiency using point-of-sale information and sporadic manual recordkeeping gathered from monitoring gauges on appliances. The new RTI dashboard takes all this to the desktop while monitoring a host of industrial kitchen equipment, such as refrigerator temperatures, oven temperatures, cooking temperatures and coffee pots, using a telemetry system programmed to track data and provide easy-to-read reports via their computer desktop.”

“Tracking data to monitor operational efficiency is a key component to a professional kitchen’s success,” said Matthew C. Jennings, founder and chief executive officer at Global Tier. “We are pleased to partner with RTI to develop further an operational dashboard that to date is already leading the industry in data management and information tracking for the food service industry.”

For more information about RTI and the TOM telemetry system, visit the company’s website at [www.rti-inc.com](http://www.rti-inc.com).

#### **About Global Tier**

Global Tier, based in Minneapolis, MN, is an information-utility and professional services firm founded in 1999. Global Tier specializes in network-enabling equipment, targeted application development, data collection, and data management. Today, Global Tier presents management analytics to multi-unit restaurant firms, equipment manufacturers and supports over 200 other companies through information and web-based services.

Global Tier was born out of the Founder’s experience working for a Big Six consulting firm where they experienced the value of beginning business process improvement and technology initiatives with an understanding of the business environment, challenges, and opportunities before designing and engineering a solution. More information is available at [www.globaltier.com](http://www.globaltier.com).

#### **About Restaurant Technologies, Inc.**

Restaurant Technologies, Inc. provides frying oil services to over 13,000 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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