

# 2010 Applied Tech Award Winners



This year's winners range from cleaning supplies to iPhone apps. See who made the cut and what new category we had to add because of overwhelming response.

Every two years, *QSR's* Applied Technology Awards recognize the best innovations that improve and enhance the restaurant experience for operators, staff, and customers. The 2010 edition is no different, featuring an influx of digital media, bottom line-enhancing solutions, and eco-friendly programs that define a forward-charging industry and showcase the compelling merger of technology and real-world applications.

## Operations Technology

**THE CRITERIA:** Technological innovations having a positive effect on productivity and efficiency.

**Restaurant Technologies' Remote Fryer Monitoring**

**SUPPLIER:** Restaurant Technologies Inc.

**AT WORK:** Utilizing the Internet to monitor fryer operations.

The Fryer Monitoring system provides data on proper oil handling, fryer utilization, and control. The data can then be used to institute a proper on/off schedule, ensure correct filtration, provide maintenance notices, identify training opportunities, and establish equipment run time—all of which breeds better food quality, proper oil utilization, and longer-lasting fryers.

Consolidated Restaurants, a 10-unit Wendy's franchisee based in Irvine, California, began using the Remote Fryer Monitoring system in March 2009. CFO Kent Bickell says the system allows operators to know on a day-of basis whether each fryer was filtered properly.

"This leads to a much more consistent frying oil and extends the life of the oil as well," Bickell says.