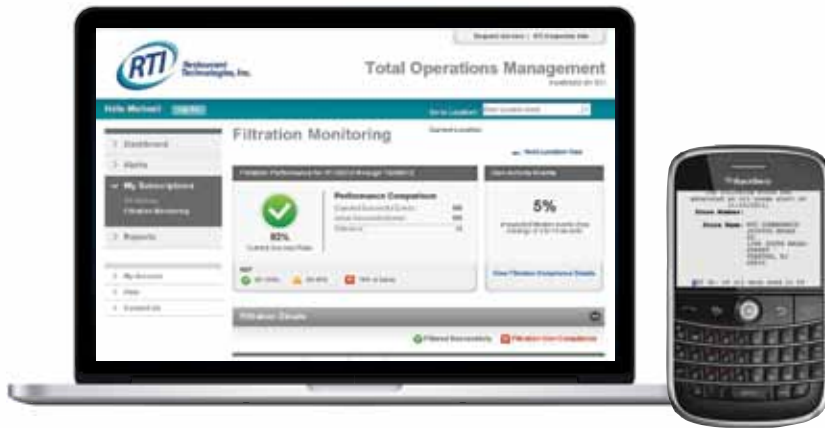


# Filtration Monitoring

Powered by RTI's Total Oil Management Solution



## Total Oil Management

- Industry-leading oil and operations management technology
- Measure and monitor oil usage
- Improve food quality and consistency

**Contact RTI today to learn more.**

## Better Oil Filtration = Happier Customers

Aside from the food, frying oil is the most expensive component in food preparation and the greatest factor in fried food quality. Developing and following good frying oil filtration practices extends the life of oil and minimizes the impact contaminants can have on the color, taste and smell of your fried foods.

That's where we come in. A subscription to RTI's Fryer Filtration Monitoring provides food service operators with a web based tool to monitor and compare actual filtration activity with standard operating procedures for each of their locations.

- Improves food quality
- Enhances employee accountability
- Drives operational consistency across your organization
- Increases your visibility to actionable information
- Improves cost management by optimizing oil usage

## Only RTI has Web Based Filtration Monitoring

Access to RTI's customer web portal is included and shows details such as actual filtration start and stop times. The website will help you spot and react to trends in your organization's oil management practices to enhance your quality control and employee training.

## 24/7 E-mail Alerts

Filtration non-compliance alerts are sent when a location has not followed standard operating procedures. This exception-based reporting helps operators quickly take appropriate action before customer experience is affected.

## Clean, Easy and Automatic

No more cryptic notes on clipboards and dry-erase boards – RTI's Filtration Monitoring happens automatically. You'll be notified when employees deviate from your standard operating procedures.

*"The new Fryer Filtration Monitoring system has helped us to do a better job monitoring the maintenance of our oil. Along with the test kits we are not only able to use the oil longer, but improve the quality of our fried foods. Our RTI service representatives were always willing to help identify and correct any issues we were having through training of our teams."*

— Jeff Lingel  
Apple American



**Restaurant  
Technologies, Inc.**

LEADER IN SMART, SAFE, SUSTAINABLE OIL  
MANAGEMENT FOR THE FOOD SERVICE INDUSTRY.

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Mendota Heights, MN



### FOOD QUALITY + CONSISTENCY

Better flavor, all the time



### EFFICIENCY

Cost savings, visibility,  
and compliance



### SAFETY

Safe environments,  
happy employees



### CLEANLINESS

Clean, from the  
kitchen to the curb



### SUSTAINABILITY

Sustainable practices  
for a healthy world

## Putting the "S" in SOP's

Consistent adherence to standard operating procedures, at every location, is the key to getting the best return on your oil investment. With high staff turn-over and the high cost of training, thousands of gallons of oil are inevitably wasted every year from improper filtration and unnecessary oil changes.

With our Filtration Monitoring system, proprietary sensors are installed inside your fryers with built-in filtration or are easily attached to roll-up filtration units. We then configure the system to

match your filtration standard operating procedures. We handle all the details including any necessary maintenance with no disruption to your operations.

From then on, you will only receive alerts for non-compliance including deviations from filtration schedules and start and stop times. Our customers typically see better SOP compliance and better oil utilization right out of the gate.

## System reports straight to your e-mail or mobile device.



**Key Performance Indicators** – Easy-to-understand performance summary demonstrates how successful each location is at following established filtration procedures.

The screenshot shows the 'Filtration Details' report with a table of events. The table has columns for Date, Day, Status, and Detail.

Date	Day	Status	Detail
10/21/15	Tue	⚠	1 Filtration Non-Compliance Events
10/21/15	Wed	✅	Filtration Requirements Met
10/21/15	Thu	✅	Filtration Requirements Met
10/21/15	Fri	⚠	1 Filtration Non-Compliance Events
10/21/15	Sat	✅	Filtration Requirements Met
10/21/15	Sun	✅	Filtration Requirements Met
10/21/15	Mon	✅	Filtration Requirements Met
10/21/15	Tue	✅	Filtration Requirements Met
10/21/15	Wed	✅	Filtration Requirements Met
10/21/15	Thu	⚠	1 Filtration Non-Compliance Events

**Filtration Details** – Drill down into specific dates to view actual filtration activity.

The screenshot shows the 'Historical Success By Daypart' report with a table of success rates. The table has columns for Daypart, Expected, Actual, and Success Rate.

Daypart	Expected	Actual	Success Rate
Last 24 Days	35	41	73%
Last 30 Days	120	100	83%
Last 60 Days	240	210	88%

**Identify Trends** – Quickly determine where consistent areas of failure occur so corrective action can be taken.

## Smart, Safe, Sustainable Oil Management

RTI provides restaurants with industry-leading oil management systems and operations management technology that measures and monitors oil usage to increase food quality and consistency. Our patented delivery system consistently and automatically delivers fresh oil and removes yellow grease, replacing traditional, cumbersome and dangerous practices. Workers no longer have to struggle with hot, heavy and unsafe waste oil disposal procedures, increasing job satisfaction and improving restaurant cleanliness.



**Restaurant Technologies, Inc.**

**LEADER IN SMART, SAFE, SUSTAINABLE OIL MANAGEMENT FOR THE FOOD SERVICE INDUSTRY.**