

Filtration Monitoring

Powered by Restaurant Technologies'
Total Oil Management Solution.



**RESTAURANT
TECHNOLOGIES**
SAFER, SMARTER KITCHENS

www.rti-inc.com
1-888-796-4997



FOOD QUALITY



EFFICIENCY



SAFETY



SUSTAINABILITY

Better Oil Filtration Means Happier Customers

Whether it's the first time or the fiftieth, the meals you serve should have consistent flavor and quality. The best way to ensure these standards stay high is to implement regular fryer filtration practices. A standard filtration schedule removes contaminants that can affect the color, taste, and smell of your food.

Our Fryer Filtration Monitoring system tracks both frequency and duration of filtration activities.

- 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 Restaurant Technologies Has Web-Based Filtration Monitoring

Access to your custom web portal is included and shows details such as actual filtration start and stop times. This 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 noncompliance alerts are sent when a location has not followed standard operating procedures. This real-time reporting helps operators quickly take appropriate action before customer experience is affected.

Putting the "S" in SOP's

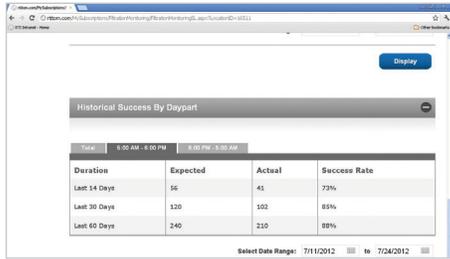
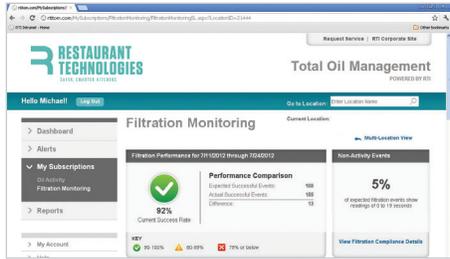
Implementing proper filtration helps ensure reliable quality and allows you to avoid unnecessary oil changes.

With our Filtration Monitoring system, proprietary sensors are placed inside your fryers. We then configure the system to match your filtration standard operating procedures. We handle all the details and maintenance with no disruption to your operations.

"The new Fryer Filtration Monitoring system helps us to do a better job monitoring the maintenance of our oil. Along with the test kits and training we are not only able to use the oil longer, but improve the quality of our fried foods."

*— Jeff Lingel, Director of Operations
Applebee's Franchisee, Apple American*

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.

Filtration Details

Drill down into specific dates to view actual filtration activity.

Identify Trends

Quickly determine where consistent areas of failure occur so corrective action can be taken.