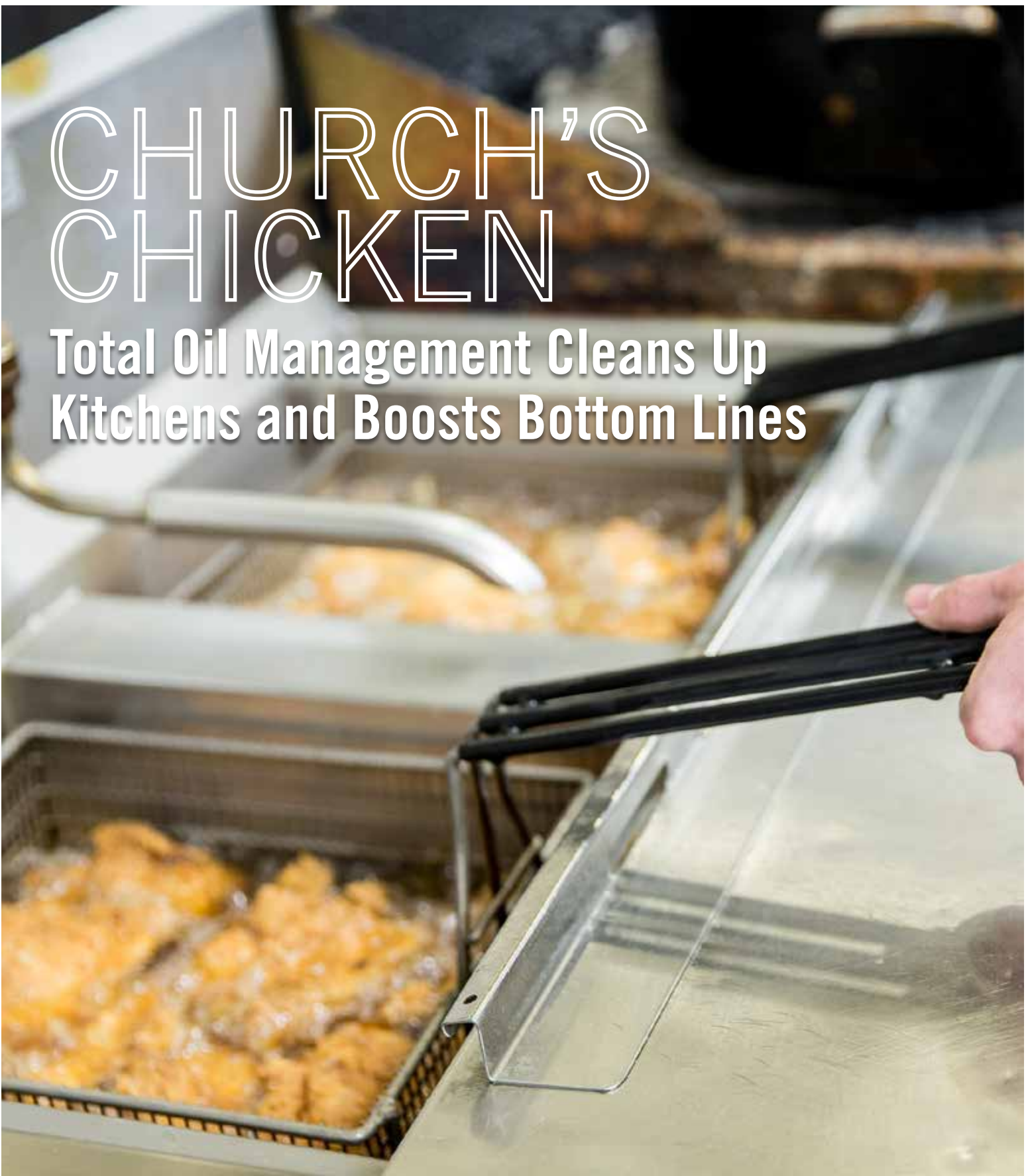


CHURCH'S CHICKEN

Total Oil Management Cleans Up
Kitchens and Boosts Bottom Lines



Total Oil Management Catches On at Church's Chicken

Results

> Safety

Management experienced a noticeable decrease in workers' compensation claims for burns, muscle strains, and other injuries related to handling hot oil.

> Food Quality

Oil filtering and monitoring has led to more efficient and better use of oil, resulting in higher-quality food for the customer

> Cleanliness

70-80% decrease in oil spills and stains throughout the kitchen areas and around waste oil bins

> Efficiency

Within the first six months following installation, leadership tracked a noticeable decrease in oil usage.

Church's Chicken is the fourth-largest restaurant chain in the world, boasting over 1,700 restaurants in 25 countries. The fast-food chain specializes in a variety of fried foods making cooking oil an essential part of each restaurant's process. Khaled Habash experienced this first-hand while working at Church's Chicken as a chef in his 20s. Over the course of 29 years, Habash worked his way up to become president of the largest Church's Chicken franchise in the world with responsibility for over 200 stores.

After leaving his position as president, Khaled took on a new role as owner of seven Church's Chicken locations. Throughout his career, he had learned about the benefits of Restaurant Technologies' Total Oil Management system and was eager to bring the system into his new stores.

"I've always been very conscious of the bottom line for each of my restaurants," said Habash. **"The cost savings of having Restaurant Technologies manage our oil, in addition to their system's many other benefits, made the decision a no brainer."**



Making the Closed Loop System Fit

Restaurant Technologies worked alongside Habash to bring the closed loop oil management system into three of his Church's Chicken locations. The team's goal was to install each system in such a way that its footprint would hardly be noticeable. Using some creative thinking and planning, Restaurant Technologies installed the fresh oil tanks in seldom-used areas of the kitchens.

"The installation process was seamless," said Khaled. "Restaurant Technologies worked very efficiently and took care to not disrupt our normal workflow."

Avoiding Burns in the Kitchen

Throughout his long tenure at Church's Chicken, Habash had seen many of his employees injured by improperly handling hot oil. Burns, muscle strains, and other work-related injuries had led to multiple workers' compensation claims, some going so far as to file suit for their damages. Protecting his employees was Habash's number one priority, however he understood that inexperienced cooks, some only 18-years-old, weren't always going to follow the restaurant's policies. Without improving the tools being used, these injuries were a reality of working in fast food restaurants.

Restaurant Technologies' Total Oil Management system provided the improvement that Habash needed. The closed loop system greatly reduced employees' exposure to cooking oil and eliminated the need to transport used hot oil outside and refresh the fryers with new oil by hand. **Since installing the system, workers' compensation claims and injuries in the restaurants have been dramatically reduced.**

"We owe it to our employees to provide them with the safest oil management system possible," said Habash. "Restaurant Technologies' system is just what we needed."

Is it Possible to Love Total Oil Management Too Much? **One of the Total Oil Management system's greatest features is the ability to refresh the fryer with new oil at the touch of a button.** This core piece of the system eliminates the need to lift heavy jugs to add new oil or drain used hot oil by hand. The kitchen staff at Church's Chicken immediately took to this new feature in particular.



"Restaurant Technologies worked very efficiently and took care to not disrupt our normal workflow."

With the addition of Filtration Monitoring technology, leadership now has the ability to track the oil usage for each fryer to ensure peak efficiency at each restaurant. **This reporting and monitoring ability has led to a noticeable decrease in cooking oil usage over the first six months and better tasting food overall.**

“Using oil more efficiently means using better oil to cook,” said Habash. “I can tell that our food is definitely higher quality now with Restaurant Technologies.”

A Cleaner and Smarter Way to Manage Oil

Restaurant Technologies handles all of the maintenance and upkeep of the Total Oil Management system at the Church’s Chicken locations. Not only does this save Habash from the costs of hiring third-party repairmen, it also ensures the most efficient maintenance process with the highest integrity and quality.

“The maintenance process is incredible with Restaurant Technologies,” Habash said. “In most cases, the team is able to address issues in less than 24 hours. **Restaurant Technologies’ high-level of professionalism removes the pressure of equipment repairs from my restaurant managers.**”


Along with increased equipment uptime and lowered exposure to hot oil, the Total Oil Management System has noticeably improved the cleanliness of the restaurants as well. By doing away with the old process of transporting oil by hand to the outdoor waste tank, hazardous oil spills and ugly stains have become a thing of the past around the kitchens and surrounding outdoor areas.

“With the new system in place, 70-80% of oil spills and stains disappeared,” said Habash. **“Our kitchens are definitely safer and cleaner since we’ve started working with Restaurant Technologies.”**

Just the Beginning for Church’s Chicken

Since installing the Total Oil Management system in his Church’s Chicken locations, Khaled Habash has had nothing but positive feedback.

“Labor is much easier, cooking is much safer, and kitchens are cleaner. The employees absolutely love it,” said Habash. “I can’t wait to work with Restaurant Technologies to install the Total Oil Management system in my other restaurants!”



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FOOD QUALITY



EFFICIENCY



SAFETY



SUSTAINABILITY

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