

Safer, Smarter Kitchens

For many food service establishments there are significant distances between the fryer and disposal area, or even multiple kitchens. We don't want your staff to shuttle oil back and forth using unsafe methods. Our portable solution keeps your employees safe and gives you the tools to make outstanding food, every time.



**RESTAURANT
TECHNOLOGIES**
SAFER, SMARTER KITCHENS

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



FOOD QUALITY



EFFICIENCY



SAFETY

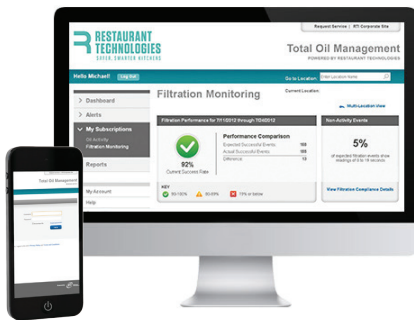


SUSTAINABILITY

The Smart Solution

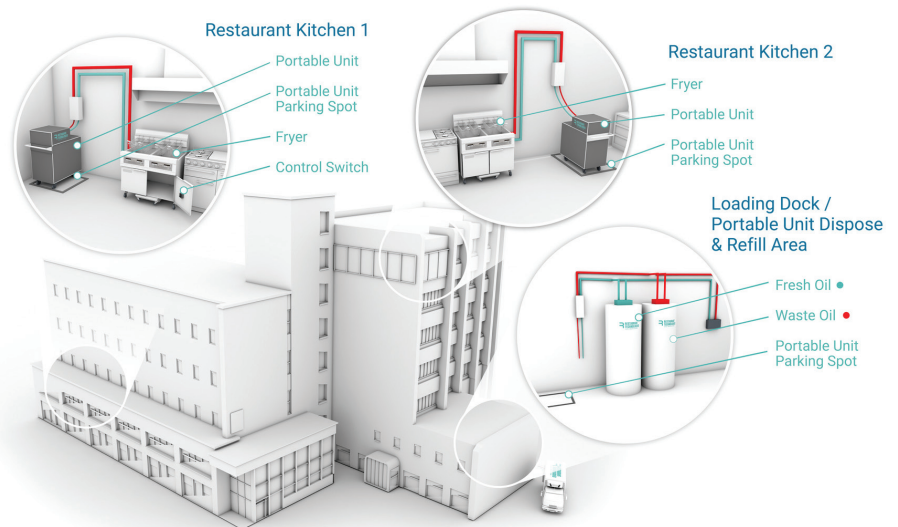
With Restaurant Technologies' Total Oil Management solution, your food will consistently exceed expectations, in a safer, cleaner, more productive kitchen environment with less waste.

- Eliminate loading, storing, and retrieving 35 lb. jugs
- Eliminate labor-intensive oil handling or long transfers across property
- Prevent wasted or spilled oil
- Eliminate employee exposure to hot oil
- Reduce slips, falls, burns, and associated worker's comp claims
- Encourage more diligent filtering
- Improve back-of-house security
- Eliminate cardboard and plastic waste associated with oil containers
- Competitive used cooking oil compensation



Oil use is monitored and alerts and reports are delivered straight to your e-mail or mobile device.

Get anywhere, anytime, access to detailed reporting on your daily oil consumption on your personalized customer web portal. Plus, receive customized alerts automatically via e-mail that indicate excessive oil usage at each kitchen location.



"Not only are my employees safer, but the process of removing the oil is 10 times more efficient than before."

— Eric Liebttag, General Manager of Food & Beverage
Curtis Hotel, Sage Hospitality

The Custom Solution for Your Property

- Restaurant Technologies provides a fresh oil tank and a waste oil tank
- Portable unit connects to the fresh oil and waste oil tank to dispose and refill
- Portable unit is parked near the kitchen with lines running directly to the fryer or moved into the kitchen to service fryers directly
- Enclosed unit ensures employees never have to touch a drop
- Fresh oil is delivered and waste oil is picked-up via a lockable outdoor fill box
- Onsite coaching, training, account management and 24/7 service provided
- Customer web portal provides up to the minute usage reports, tips, and alerts
- Everything is handled for you with no disruption to your business

Full Service Program

- No upfront costs or capital investment
- Includes all maintenance and repairs
- Multiple oil options
- Comprehensive training and continuing support
- Automatically scheduled fresh oil delivery and waste oil pick-up
- Web-based oil management and reporting



Mini-Portable



Large Portable

