

Safer, Smarter Kitchens

Your kitchen: safer, smarter and more efficient.
Your food: crave-worthy.
Your staff: healthier and more engaged.
All with Restaurant Technologies' commercial kitchen solutions.



**RESTAURANT
TECHNOLOGIES**
SAFER, SMARTER KITCHENS

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



FOOD QUALITY



EFFICIENCY



SAFETY

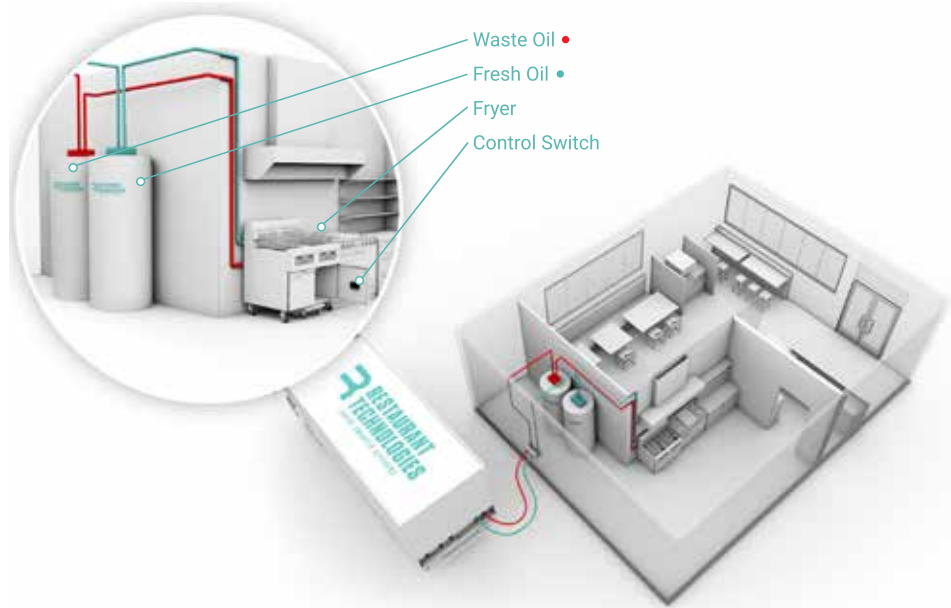


SUSTAINABILITY

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
- 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



Oil use alerts and reports 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 restaurant location.

How the Total Oil Management Solution Works

- Restaurant Technologies provides a fresh oil tank and a waste oil tank with lines run to your fryer
- Automatic controls for adding, filtering and disposing are installed
- 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 pickup
- Web-based oil management and reporting

"When we walk into a room of general managers and say we're going to put Restaurant Technologies into their restaurants, we get a standing ovation. It's that important and that impactful."

*— Matt Hanson, Chief Operating Officer
KFC Franchisee, KBP Foods*

Free Offer

Call today to find out how Restaurant Technologies can change the way your restaurant handles oil management with a zero obligation, personalized on-site survey.