



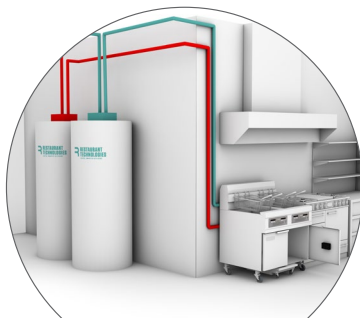
REDUCE RISK, REDUCE PREMIUMS, SAVE MONEY.

Risk is part of any business, especially in the foodservice industry. Restaurant Technologies' solutions have reduced risk by simplifying the most dangerous jobs in commercial kitchens. From automating cooking oil handling to keeping your hood and flue protected from hazardous grease buildup, we've got you covered. Meanwhile, your employees stay safe and your workers' comp and fire risk are reduced.

TOTAL OIL MANAGEMENT

Closed loop cooking oil handling system

- Automates the entire cooking oil process
- Increases efficiency and improves safety
- Supports operational consistency and drives food quality



Click here to learn more about Total Oil Management



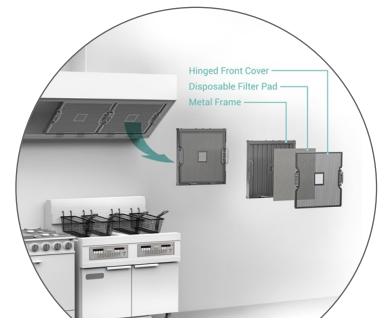
AutoMist® GREASE LOCK™

Automated hood cleaning and airborne grease and flour filtration

- Eliminates or reduces grease and flour buildup
- Eliminates or reduces third-party hood cleaning
- Increases fire safety
- Maintains a clean and safe kitchen environment



Click here to learn more about AutoMist



Click here to learn more about Grease Lock



Restaurant Technologies' solutions reduce restaurant risks to help lower your insurance premiums.

	Total Oil Management	AutoMist	Grease Lock
Reduce Workers' Compensation Claims With Improved Employee Safety	<ul style="list-style-type: none"> Eliminates employees manually hauling hot oil Reduces burns associated with manually handling hot cooking oil and grease Eliminates employees lifting 35 lb. jugs of oil from shelves, dumping into hot fryer Eliminates oil spills/drips on floors leading to slip and falls 	<ul style="list-style-type: none"> Reduces need for employees to clean metal frames 	<ul style="list-style-type: none"> Reduces need for employees to clean metal frames
Reduce Property Liability Caused By Catastrophic Fire	<ul style="list-style-type: none"> Prevents over-filling fryers that can lead to oil being ignited 	<ul style="list-style-type: none"> Eliminates grease build up in hood and flue Reduces fire hazards 	<ul style="list-style-type: none"> Reduces grease build up in hood and flue Reduces fire hazards
Increase Security	<ul style="list-style-type: none"> Eliminates kitchen doors being left open while employees haul oil for disposal 	<ul style="list-style-type: none"> Eliminates kitchen doors being left open for third-party hood cleaners 	<ul style="list-style-type: none"> Reduces kitchen doors being left open for third-party hood cleaners
Additional Solution Benefits		<ul style="list-style-type: none"> Chemical waste removal not required NFPA/ANSI certified/less expensive alternative to clean and remediate Reduces liability from third-party hood cleaners 	<ul style="list-style-type: none"> Reduces liability from third-party hood cleaners

Some franchisees saving on their insurance premiums with Restaurant Technologies' solutions:



CLICK HERE TO
LEARN MORE TODAY



OR CALL
888.796.4997

SAFER, SMARTER, SUSTAINABLE



FOOD QUALITY



EFFICIENCY



SAFETY



SUSTAINABILITY