

We'll Handle the Safety, You Handle the Savings

Your back-of-house safety isn't a gamble worth taking - for the sake of your employees, customers or insurance costs.

Did You Know...

60% of Worker's Comp claims are the result of slips, falls, strains and burns. **75%** of Worker's Comp claims are due to human error.



Annual insurance renewals can be costly and feel like a hassle. We get it. That's why we've spent nearly **25** years in the foodservice industry creating products and services that reduce risk, improve safety, and save you money.

Restaurant Technologies' **31,000+** customers use our world-class cooking oil and hood & flue solutions that help eliminate risk and increase safety by alleviating these frequently expressed concerns:



Employees required to manually haul hot oil



Lifting 35 lb jugs of oil from shelves, dumping in hot fryer



Oil spills/drips on floors lead to slips and falls, often while carrying hot oil



Kitchen doors left open while employees haul used oil to dumpsters (security concerns) /on site disposal of oil



Employees using hazardous cleaning materials to clean oil spills



Grease buildup in the hood & flue leaving potential for catastrophic fires

Here's How You Save:



By using our automated, Total Oil Management system for safe cooking oil handling and by keeping your hood and flue protected from hazardous grease buildup with our solutions, AutoMist® & Grease Lock®, you could save up to 15% on your insurance premiums.

Whether you have **3** restaurants or **300**, we know managing the bottom line while maintaining safety is a priority for you. We can help.

Leverage our solutions to lower your insurance risk profile, protect your profits and reduce your premiums.

Learn more at www.rti-inc.com/insurance-savings