

Welcome to Restaurant Technologies

Resource Guide for Preparation and Expectations

The Restaurant Technologies Program:

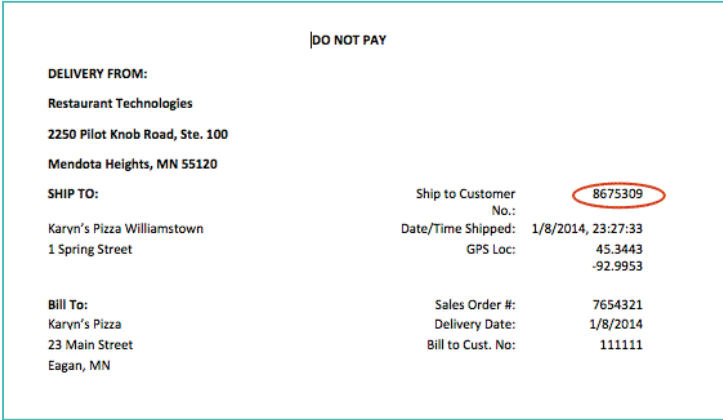
We are thrilled to be partnering with _____ . Restaurant Technologies specializes in helping our partners create safer, smarter kitchens by automating fryer oil management.

Restaurant Technologies automates the fresh oil delivery, fill, filter and disposal processes to and from the fryers, and the used oil pick up process. We continually monitor your oil levels (remotely) so you will no longer need to manage inventory. Restaurant Technologies will route deliveries based on current oil levels and historical use so you should not need to call to schedule a delivery. At each delivery, Restaurant Technologies will create and electronic delivery ticket. If you would like to receive an email copy of this electronic delivery ticket, please call our 24-Hour Customer Care Center and provide your email address along with your request to receive the automated delivery ticket.

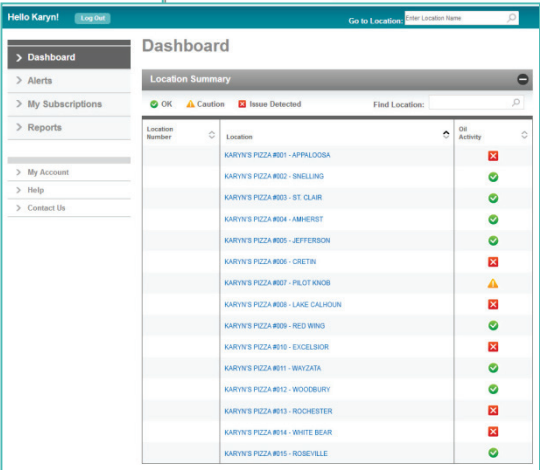
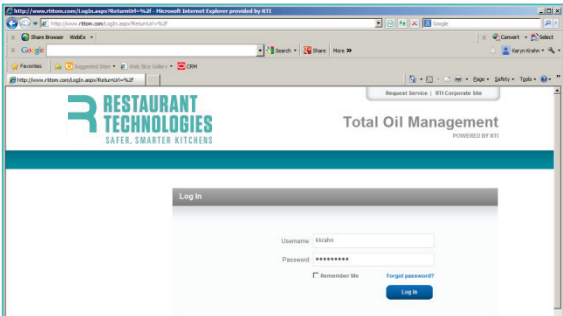
Total Oil Management (TOM™) Website:

In addition to the Restaurant Technologies equipment, you will also have access to our Total Oil Management (TOM™) website. The TOM™ website (www.rtitom.com) is your custom oil management portal where you can view information specific to your subscription type. The website is designed to allow you to “manage by exception” by providing a dashboard view where you can quickly distinguish between locations with proper oil management practices and locations which would benefit from additional coaching.

After installation has been completed, you will be fully trained on how to use the website to gain visibility into your location’s performance.



Delivery Ticket



Restaurant Technologies Customer Care Team
Trained Professionals Available 24/7
P:1-888-796-4997 E: customercare@rti-inc.com

Installing the Restaurant Technologies Solution

Resource Guide for Preparation and Expectations

Restaurant Technologies Contact –

Name: _____

Title: _____

Email: _____

Phone Number: _____

Install Location –

Store Name: _____

Address: _____

City, State, Zip: _____

Contact: _____

Phone Number: _____

Install Date & Time*: _____

**Subject to change – will be communicated via Restaurant Technologies contact.*

Who is Restaurant Technologies?

Restaurant Technologies is the industry leader in automated fryer oil management. The Restaurant Technologies solution will assist with the following in your establishment:

- Improvements in kitchen safety, operational efficiencies, oil usage and facility cleanliness
- Reduction in the amount of time kitchen staff spends tending to fryers and on oil management
- Provide visibility into store operations in order to generate better oil management and reduce waste and food costs
- Consistently produce high quality fried food products for your guests based on consistent following of oil management SOPs

What’s Going Into Your Kitchen? *NOTE: Equipment provided varies by install and fryer type*



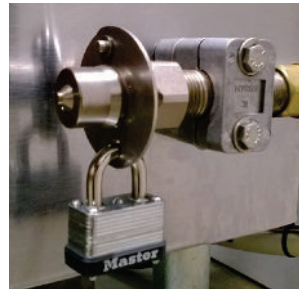
New Oil and Waste Oil Tanks



Waste Tank Alarm



Control Box (Built-in)



Lock Out Collar



Oil Test Kit



Filter Machine



Add Wand



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Site Survey Process:

- Restaurant Technologies will work with the local management team to establish a suitable location for the equipment
- The site survey will take approximately 30 minutes and should not disrupt normal kitchen operations
- Restaurant Technologies will need to collect contact information for whomever will be present the day of installation
- Restaurant Technologies will ask questions around current standard operating procedures for fryer usage and oil management
- Restaurant Technologies will mark the location where electrical will need to be installed

Pre-Installation Requirements:

- Pull out all fryers and clean the area behind the fryers. If you have a built-in filtration system, clean out the filter box
- Electrical requirements – you will need a designated 120V quad outlet at the tank location
- Your Restaurant Technologies representative will work with you to discuss if you will need to move any existing equipment and/or supplies to make space for the equipment
- Inform kitchen staff of Restaurant Technologies installation and post visible pages identifying the tank location

Day of Installation Requirements:

- Someone needs to be on site to let the Restaurant Technologies installation team in
- Do not turn on fryers prior to Restaurant Technologies installation crew arrival
- Installation will take approximately 4-8 hours depending on complexity
- Installation will have minimal impact to your operations
- Normal kitchen operations can resume the day of installation



Designated Quad Outlet

Post-Installation Expectations:

Equipment training will be help for employees on the day of installation. Restaurant Technologies will provide training on proper oil management and custom Standard Operating Procedures (SOP) for kitchen staff as well as website navigation and alert interpretation for management.

- Please have all individuals who will need to be trained available for training on the of the installation
- Step-by-step training videos are also available on the Restaurant Technologies customer portal (see local support for details)
- **Within a month of install, your billing contact will receive an email request for a tax exemption certificate. In order to purchase cooking oil from Restaurant Technologies, without paying sales tax, Restaurant Technologies must have a valid certificate on file.**

Oil Delivery:

You will receive a small delivery on the day of the installation. Delivery will occur as needed depending on oil usage and the amount of oil given at the time of install. After the system is installed, you will no longer order jug oil from your distribution center.

Restaurant Technologies Customer Care Team

Trained Professionals Available 24/7

P: 1-888-796-4997

E: customer@rti-inc.com

SAFER. SMARTER KITCHENS



FOOD QUALITY



EFFICIENCY



SAFETY



SUSTAINABILITY

Electrical Requirements & Tanks

Restaurant Technologies to visibly post at tank location

Listed below are the power requirements for the Restaurant Technologies indoor tanks. These requirements are for the supporting equipment located on top of the Restaurant Technologies tanks.



Designated Quad Outlet

Equipment to be installed:

- Two (2) duplex receptacles or one (1) quad receptacle

Required Voltage/Amperage:

- 120V, 20amps, dedicated circuit
- NOTE: The Restaurant Technologies equipment that will plug into these receptacles are UL listed appliances and will pull less than 20amps total when all are running at the same time (rare occasions)

Location of Receptacle:

- On wall near Restaurant Technologies tank location, approximately 7 feet above floor

Wiring:

- Can put both receptacles in one enclosure (quad) or separate enclosures. If separate enclosures, receptacles must be located within 3 feet of each other
- White to building switchboard or panelboard
- Wire both receptacles to a dedicated 20amp breaker
- Label breaker with "Restaurant Technologies"

Code Requirements:

- All wiring must conform to the NEC and be capable of passing an electrical inspection



Restaurant Technologies tanks will be installed in this designated area. Do not block or change location without discussing with your Restaurant Technologies contact.

