



2026 IMPACT REPORT



LETTER FROM THE CEO

At Restaurant Technologies (RTI), our purpose is clear: take something complicated off the plates of food service and restaurant operators across the country. As the leader in automated cooking oil management, we make commercial kitchens safer, more efficient, and easier to operate—while benefiting the environment every step of the way.

Our Total Oil Management (TOM) solution delivers, filters, monitors, collects, and recycles cooking oil. In 2025, we converted nearly 400 million pounds of used cooking oil into renewable diesel, biodiesel, and aviation fuel. That impact reflects our deep belief that we all share a responsibility to build a cleaner world, and doing right by our customers and our people is an integral part of that work.

That belief is grounded in our 5C Values: Customer, Character,

Commitment, Courage, and Community. They live at the heart of every decision we make and shape how we show up for the more than 45,000 customers who count on us every day.

Our foundation was built by our people and our customers, and our future will be shaped the same way. More than 1,300 employees power 41 depots nationwide. They are the reason RTI is what it is today, and I could not be prouder of what we’ve built together.

Since our last report in 2024, we’ve delivered more fresh cooking oil than ever, cut fleet mileage and emissions through smarter routing and remote service, earned new sustainability certifications, and deepened our partnerships with leading renewable fuel producers. We broadened our TOM portfolio with new equipment and oil options so even more kitchens can operate safely and

sustainably. And we’ll keep going and growing by investing in our people and making RTI the best place to work.

Looking ahead, we’ll continue leading in innovation, sustainability, and safety, growing strategically as we expand our footprint, open new depots, and offer new products and oil types to reach more customers. I am energized by what’s ahead and the heights we’ll reach together. Thank you to every member of our team, and to the customers and partners who share this journey with us.

All in,



Alissa Partee
President & CEO
Restaurant Technologies

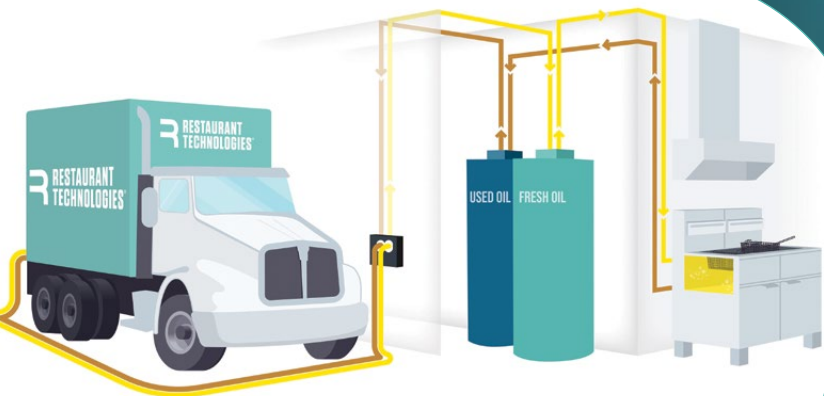


TABLE OF CONTENTS

Overview.....	3
Our Customers.....	6
Our Business.....	11
Our Communities.....	16
Closing Thoughts.....	20

WHO WE ARE

RTI provides an automated system that delivers fresh cooking oil, filters and monitors oil throughout its life, and collects used cooking oil for recycling into renewable fuels. Through our Total Oil Management solution, we help make commercial kitchens safer and more efficient while reducing waste, conserving resources, and supporting cleaner air.



OUR VALUES

At the heart of every decision we make is a set of five values:



CUSTOMER

We treat our customers with prompt, consistent, and exemplary care.



CHARACTER

We do what's right with the utmost integrity and candidness - we do not waver.



COMMITMENT

We are committed to both business and personal success, continuous improvement, and positive change.



COURAGE

To act, to speak, to participate, to dream, to decide, to take initiative, to lead.



COMMUNITY

We are an inclusive community that cares and contributes.

COMPANY SNAPSHOT

41
DEPOTS AND
GROWING

1,300+
EMPLOYEES

45,000+
CUSTOMERS

FOUNDED IN
1999

HEADQUARTERED IN
MENDOTA HEIGHTS,
MN

OUR IMPACT

Our approach to impact is tied to our core business: elevate kitchens and the systems behind them to feed more people, today and into the future. Every day, our work reaches thousands of commercial kitchens across the country, creating opportunities to improve safety, reduce waste, strengthen operations, and support our neighbors. We focus our efforts where we can make the greatest difference through three interconnected areas of impact.



OUR BUSINESS

Managing our footprint and operations responsibly to contribute to a healthy, livable planet for all.



OUR CUSTOMERS

Enabling our customers to eliminate plastic and recycle used oil into the most sustainable fuels available.



OUR COMMUNITIES

Caring for our employees, their families, and the communities where we live and work.

IMPACT ACROSS OUR VALUE CHAIN

Our three areas of impact extend across our value chain, helping us understand where we can have the greatest influence.

OUR BUSINESS



1

GROWING AND PROCESSING

Engage oil suppliers to measure and monitor how the agricultural commodities we purchase are farmed



2

SUPPLIER FREIGHT

Partner with suppliers to minimize the distance traveled where possible



3

DEPOT OPERATIONS

Manage the energy and resources for our 41 depots nationwide



4

RTI DELIVERY FLEET

Optimize truck efficiency to reduce total fuel use

OUR CUSTOMERS



5

CUSTOMER WASTE REDUCTION

Deliver and collect cooking oil with no packaging waste, reducing cardboard and plastic from landfills



6

USED COOKING OIL RECYCLING

Turn UCO into renewable fuels for cars, trucks, and planes at refinery partners



7

RENEWABLE FUEL USE

Replace fossil fuels with cleaner alternatives that can cut tailpipe emissions by over 75%



8

EMPLOYEE SAFETY AND BELONGING

Foster a safe and inclusive workplace



9

PHILANTHROPY AND VOLUNTEERING

Give our time and resources to food security, education, and other causes



OUR CUSTOMERS

ENABLING OUR CUSTOMERS TO ELIMINATE PLASTIC AND RECYCLE USED COOKING OIL INTO THE MOST SUSTAINABLE FUELS AVAILABLE.

IN THIS SECTION

- Measuring our customers' environmental impact
- Customer success stories
- Advancing used cooking oil recycling
- Innovating to serve more kitchens

CUSTOMER SUSTAINABILITY IMPACT



COMPARING WHAT WE SAVED

	2025	2024
Recycling UCO nationwide totaled...		
	393 MILLION LBS. OF USED COOKING OIL RECYCLED	363.7 MILLION LBS. OF USED COOKING OIL RECYCLED
	719.4 MILLION LBS. OF FRESH COOKING OIL DELIVERED	675.1 MILLION LBS. OF FRESH COOKING OIL DELIVERED
Bulk fresh oil delivery resulted in...		
	20.5 MILLION TOTAL JUGS SAVED	19.3 MILLION TOTAL JUGS SAVED
	31.5 MILLION LBS. OF TRASH SAVED	29.6 MILLION LBS. OF TRASH SAVED
	9.4 MILLION (CUBIC FT) OF LANDFILL SPACE SAVED	8.9 MILLION (CUBIC FT.) OF LANDFILL SPACE SAVED
	85.4 MILLION LBS. EST. CO2e AVOIDED FROM ELIMINATED PACKAGING	80.1 MILLION LBS. EST. CO2e AVOIDED FROM ELIMINATED PACKAGING
	5,202 EMISSION EQUIVALENT TO NO. OF HOMES' ENERGY USE	4,882 EMISSION EQUIVALENT TO NO. OF HOMES' ENERGY USE

CUSTOMER IMPACT IN ACTION

The environmental impact we create is built one customer partnership at a time. These examples show what that impact looks like at the individual customer level, demonstrating how organizations of all sizes are creating measurable environmental outcomes with RTI.



Driving Climate Impact

Through its partnership with Restaurant Technologies, Burger King continues to reduce the environmental footprint of its cooking oil program at scale. **In 2025, RTI recycled more than 13.7 million pounds of used cooking oil** and avoided an estimated 2.5 million pounds of CO₂e emissions from packaging—equivalent to taking more than 250 cars off the road for one year.



Delaware
North.

Reducing Operational Waste

RTI helps Delaware North simplify cooking oil management while reducing waste across its diverse portfolio of sports venues, entertainment destinations, and travel hospitality locations. **In 2025, the partnership delivered more than 1 million pounds of fresh oil in bulk** and recycled more than 775,000 pounds of used cooking oil, avoiding nearly 30,000 plastic oil jugs and 45,000 pounds of trash.



COMPASS
GROUP

Supporting Sustainable Foodservice

From healthcare and higher education to corporate dining and sports venues, Compass Group relies on Restaurant Technologies to automate cooking oil management and reduce waste. **In 2025, the partnership recycled more than 10 million pounds of used cooking oil into renewable fuels** and avoided nearly 500,000 plastic oil jugs through bulk oil delivery.



Growing Sustainably

RTI helps Dave's Hot Chicken reduce its environmental footprint as the brand expands. **In 2025, the partnership recycled nearly 2.7 million pounds of used cooking oil**, avoided nearly 180,000 plastic oil jugs, and saved more than 82,000 cubic feet of landfill space through bulk oil delivery.

MAXIMIZING THE VALUE OF USED COOKING OIL

We help customers realize the full potential of their used cooking oil (UCO) by maintaining a clean, traceable recycling system and working with leading renewable fuel producers. In 2025, we strengthened our customer commitment through two important milestones:

VERIFICATION

RTI earned three International Sustainability and Carbon Certification (ISCC) accreditations, validating the sustainability and traceability of our used cooking oil supply chain. With ISCC, our customers' UCO meets rigorous requirements for renewable fuel production, including sustainable aviation fuel and renewable diesel. These certifications help RTI's customers preserve access to premium renewable fuel markets while giving used cooking oil a valuable second use.



LONG-TERM AGREEMENT

RTI also entered into an agreement with Phillips 66 to supply our traceable UCO to its Rodeo Renewable Energy Complex, one of the world's largest renewable fuels facilities. Phillips 66 continues to invest in the infrastructure needed to scale lower-carbon transportation fuels, making it a strong long-term agreement for RTI's customers' UCO recycling. RTI's closed-loop collection system helps keep recovered UCO clean, resulting in higher quality feedstock that requires less energy to process into renewable fuels. By combining our closed-loop collection system with Phillips 66's renewable fuels production capabilities, more of our customers' UCO can be converted into high-value renewable diesel and sustainable aviation fuel.

Sustainable aviation fuel can significantly reduce lifecycle greenhouse gas emissions, typically by around 80% compared with conventional jet fuel.



INNOVATION THAT EXPANDS OUR REACH

Every commercial kitchen is different, and one solution does not fit every operation. In the past two years, RTI has expanded our Total Oil Management solution with new equipment and oil offerings to serve a wider range of kitchen layouts, equipment, and customer needs.

MORE FLEXIBLE LAYOUTS



Flexible indoor/outdoor tank configurations allow customers to combine storage tank options, providing greater flexibility for kitchens with space constraints while reducing operating costs.

MORE EQUIPMENT COMPATIBILITY



The new **Roll-Up Filter Box** offers another filtration option designed to simplify operations and fit additional kitchen configurations.



The new **Dispose Pump** is compatible with a broader range of fryer models, making it easier for more customers to safely manage used cooking oil.

MORE CUSTOMER CHOICE

Clear Soy and **Liquid Tallow** expand our oil portfolio in select markets, allowing RTI to serve more customers and new market segments with the cooking oils they already prefer.



When more kitchens can use our solutions, more plastic is eliminated, more used cooking oil is recycled into renewable fuels, and more foodservice operations can improve safety and efficiency.

OUR BUSINESS

MANAGING OUR FOOTPRINT AND OPERATIONS
RESPONSIBLY TO CONTRIBUTE TO A HEALTHY,
LIVABLE PLANET FOR ALL.

IN THIS SECTION

- Measuring our environmental footprint
 - Improving fleet efficiency
 - Modernizing depot operations
- Strengthening business resilience



2025 EMISSIONS INVENTORY

REDUCING OUR SCOPE 1 AND 2 EMISSIONS

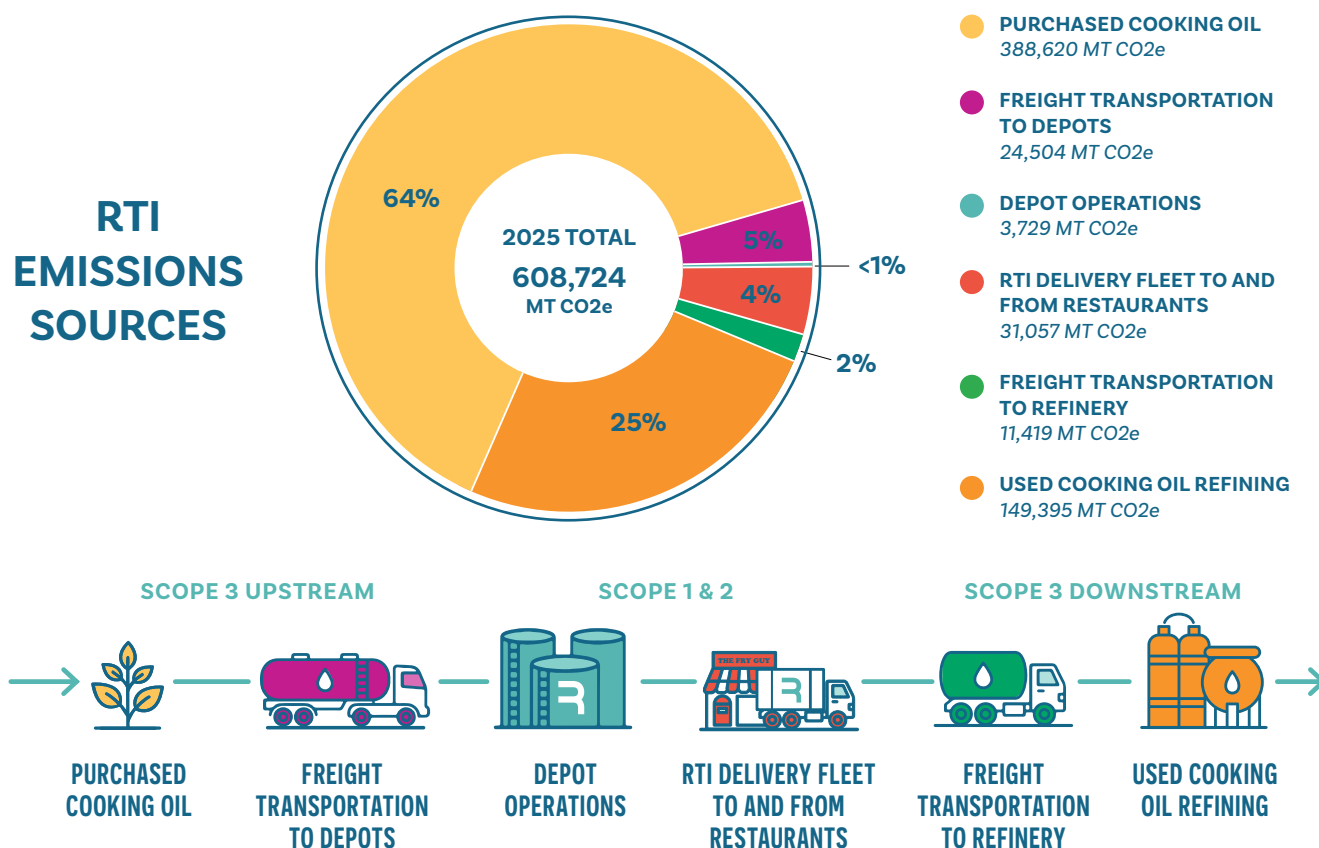
In 2025, we reduced emissions from the sources most directly within our control. Emissions from our owned delivery fleet decreased by 3.5%, even as we served more customers. Our depots continue to represent a minimal part of our overall footprint, supported by investments in measures such as high efficiency equipment.

MAINTAINING OUR CARBON INTENSITY AS WE GROW

Our overall emissions have increased in line with business growth, while our carbon intensity has remained steady. In 2025, we expanded our customer base, introduced new oil types, and increased the volume of used cooking oil recycled into renewable fuels. Our growth also expands our positive environmental impact. As we serve more kitchens, we help more customers reduce oil consumption, eliminate plastic packaging, and recycle their used cooking oil.

WORKING ACROSS OUR VALUE CHAIN

Most of our emissions occur within our value chain, particularly from growing and processing cooking oil and refining UCO into renewable fuels. We are working with suppliers and renewable fuel partners to better measure these emissions and identify opportunities to reduce them, building on our progress in Scope 1 and 2 to address our broader emissions footprint.



DELIVERING MORE WITH LESS

As RTI continues to grow, improving operational efficiency is essential to reducing our environmental footprint. In 2025, we delivered 6.5% more fresh cooking oil while reducing total fleet fuel consumption and greenhouse gas emissions through smarter routing, predictive technology, and virtual service support.

SMARTER ROUTING

Our logistics teams enhanced delivery routing by reducing the distance between customer stops and improving our ability to predict when customers need fresh cooking oil. These improvements allowed us to complete more deliveries on each route while reducing unnecessary travel.

SMARTER SERVICE

We also expanded our Virtual Technician program, allowing technicians to resolve over 13% of inbound service calls remotely by mid-2026. By avoiding unnecessary technician travel, the program reduced in-field service visits by approximately 1,300 each month, allowing technicians to focus on customers who require onsite support.

FLEET	2024 MILES	2025 MILES
Delivery Trucks	16.3 M	15.3 M
Install and Service Trucks	10.5 M	8.7 M



RESULTS

While serving more customers and delivering more oil than ever before, RTI achieved:

- **10.4% decrease** in annual fleet mileage
- **3.5% reduction** in fleet greenhouse gas emissions, driven by lower fuel consumption
- **25 additional pounds of oil delivered per work hour (PPWH)**, increasing from 776 in 2024 to 801 by early 2026
- **20% reduction** in onsite service visits year over year



OPERATIONAL IMPROVEMENTS THAT MATTER

Sustainability is embedded in the way Restaurant Technologies operates every day. Across the business, leaders continually look for opportunities to reduce our environmental footprint while supporting reliable operations. Our teams have implemented several practical improvements, including:

EXTENDING EQUIPMENT LIFECYCLES

Throughout the year, we have found new ways to keep equipment in service longer and reduce waste. We developed a new tank cleaning process that will allow us to refurbish thousands of tanks, and we are evaluating shrink wrap tank sleeves that could restore cosmetically damaged tanks and divert even more equipment from landfills. We also streamlined the filter box repair process by consolidating repairs with a single supplier, reducing transportation while supporting equipment reuse.

REDUCING RESOURCES AND WASTE

Additional operational improvements have included:

- LED motion-sensing lighting that reduces energy use by up to 75%
- Additional filtered bottle-filling stations that encourage reusable water bottles
- Optimizing parts flow to reduce urgent parts orders and minimize unnecessary shipments
- Replacing propylene glycol with water for recirculation testing, reducing chemical use during repairs
- Recycling electronics responsibly to keep harmful metals and batteries out of landfills

STRENGTHENING BUSINESS RESILIENCE

From evolving cyber threats to severe weather events, today's business environment requires organizations to be prepared for a wide range of disruptions.

RTI continues to minimize our business risks through robust cybersecurity protocols, business continuity planning, and cross-functional exercises designed to help us respond quickly and effectively when challenges arise.

PROTECTING OUR SYSTEMS

RTI's cybersecurity program is aligned with the National Institute of Standards and Technology (NIST) Cybersecurity Framework. In 2025, employees completed approximately 480 hours of cybersecurity training through KnowBe4 and Workday, helping build cyber awareness and strengthen security best practices across the company.

PREPARING FOR DISRUPTION

RTI continues to strengthen its Business Continuity Plans to help maintain or quickly restore critical operations during unexpected disruptions. Our Incident Response Plan establishes clear roles, decision-making

authority, and communication protocols for managing major cybersecurity incidents, helping protect critical systems and customer data while supporting a coordinated recovery. To further strengthen preparedness, leaders from across the business participated in tabletop exercises in both 2025 and 2026 to evaluate decision making, communications, and operational response during simulated business disruptions. These exercises identified opportunities to improve coordination and reinforce RTI's readiness for future events.



Our responsibility is to protect the people, systems, and customers who depend on us. By building security and resilience into how we operate, we prepare RTI to respond with confidence and keep the business moving when the unexpected happens.”

— JOE KAUFFMAN, CIO





OUR COMMUNITIES

CARING FOR OUR EMPLOYEES, THEIR FAMILIES, AND THE
COMMUNITIES WHERE WE LIVE AND WORK.

IN THIS SECTION

- Prioritizing employee safety
- Fostering inclusion and belonging
- Giving back to food security and education

INVESTING IN SAFETY

Supporting our communities begins with protecting the employees who live and work in them. Over the past year, Restaurant Technologies continued strengthening our safety culture by empowering employees and continuously evaluating new technologies and equipment.

EMPOWERING EMPLOYEES

- Expanded the Environmental, Health, and Safety (EHS) team to strengthen safety leadership across the business
- Completed 3,050 hours of employee safety training
- Added 10+ more certified safety trainers through Hartford's 3D Train-the-Trainer program, strengthening coaching across the organization
- Strengthened safety practices at customer locations through training on situational awareness, parking and backing, pedestrian safety, and heat stress prevention

LEVERAGING TECHNOLOGY

- Continued using Samsara dash cameras, weekly driver safety scores, and coaching to reinforce safe driving behaviors
- Implemented Samsara's electronic Driver Vehicle Inspection Report (eDVIR) system to improve visibility into vehicle maintenance needs and ensure safer vehicles
- Piloted 360-degree vehicle cameras and enhanced personal protective equipment to evaluate additional safety improvements



Our priority is giving our employees the tools, training, and support they need to return home safely every day.”

— TJ ADKINS, DIRECTOR OF EHS



A CULTURE OF BELONGING

We know that our best ideas come from employees with different backgrounds, experiences, and perspectives. We continue investing in programs that foster an inclusive culture and help ensure every employee has the opportunity to contribute.

RECENT HIGHLIGHTS



EMPLOYEE RESOURCE GROUPS

- Launched the Veterans Resource Network
- Hosted third annual International Women's Day celebration by the Women's Resource Network



EMPLOYEE VOICE AND DEVELOPMENT

- Engaged 800+ employees in online learning focused on respect, fairness, and unconscious bias awareness
- Scored 8.7 out of 10 on inclusion-related questions in our employee survey, our highest to date and above the industry benchmark of 8.1



INDUSTRY LEADERSHIP

- Continued participating in the Prosper Forum Accelerator to help advance opportunities for diverse talent across the foodservice and hospitality industry
- Awarded *Minneapolis/St. Paul Business Journal's* "Best Places to Work" for the fourth consecutive year, and sixth year overall

MINNEAPOLIS/ST. PAUL BUSINESS JOURNAL

2026 BEST PLACES TO WORK

GIVING BACK TOGETHER

Guided by our 5Cs, employees come together to support one another and strengthen the communities where we live and work. With a focus on food security and education, RTI employees come together regularly throughout the year to make meaningful impact.

2025 COMMUNITY INVOLVEMENT



RTI Educational Foundation

\$1 million

raised

since the Foundation was established in 2013

100+

scholarships awarded

to students pursuing higher education over the foundation's lifetime

\$148,000

raised during Bright Futures Week 2026, our annual companywide campaign celebrating employees and supporting the RTI Educational Foundation



Feeding America Food Drive

- **All 41 depots participated** in the 2025 Thanksgiving Food Drive
- **5,000+ pounds of food donated** to local Feeding America food banks
- **\$3,700 raised** through virtual employee donations
- **40% increase** in average pounds of food collected per depot and 300%+ increase in online donors compared with the inaugural campaign in 2024



Local Volunteerism and Philanthropy

- **480 meal kits** for homebound families and **1,000+ snack bags** for school-aged children assembled and donated through partnerships with Today's Harvest and The Open Door
- **22,248 meals packed** at Feed My Starving Children, enough to provide a daily meal for 61 children for an entire year
- **200 laptops donated** to PCs for People
- Year-round volunteer opportunities supported organizations including the **American Red Cross, Ronald McDonald House Charities, and Hearts & Hammers**



CLOSING THOUGHTS

IN THIS SECTION

- Closing Letter from Diana Geseking
- Consolidated Data



In 2020, we launched Restaurant Technologies' efforts to document our sustainability impact and established our first greenhouse inventory. This brought together employees from across the business to help shape our sustainability and inclusion priorities. What began with measuring our footprint and building the right governance has evolved into the broader impact strategy reflected throughout this report.

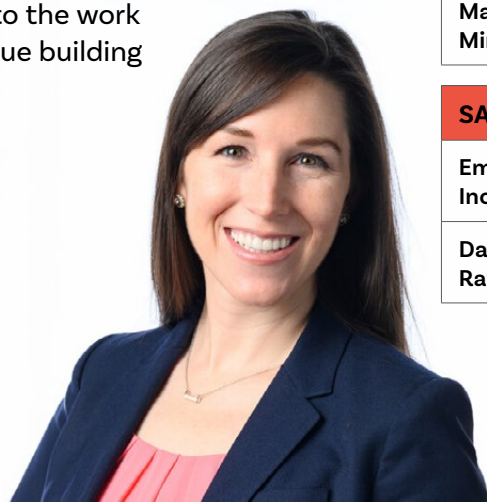
Today, our approach has evolved beyond measurement. As this report demonstrates, creating positive impact is not separate from our business. It is embedded in the way Restaurant Technologies operates every day, with efforts such as improving fleet efficiency, advancing used cooking oil recycling, or investing in educational opportunities for employees' families. It all contributes to elevating kitchens and the systems behind them to feed more people, today and into the future.

While we are proud of how far we have come, we know our work is never finished. We will continue learning and adapting as the needs of our business, our customers, and our employees evolve.

Thank you to everyone who contributed their expertise, time, and passion to this report and, more importantly, to the work behind it. We are excited to see how we continue building on this momentum in the years ahead.



Diana Geseking
Chief Legal Officer
Restaurant Technologies



METRIC	2023	2024	2025
CARBON EMISSIONS			
Total Calculated Emissions (MT CO ₂ e)	531,298	562,563	608,724
Scope 1 & 2 GHG Emissions	34,345	35,707	34,787
Calculated Scope 3 GHG Emissions	496,954	526,856	573,937
Carbon Intensity Score (MT CO ₂ e / MT Oil Sold)	1.92	1.87	1.88

EMPLOYEES			
Total Employees	1,472	1,556	1,338
Female Employees	13%	14%	15%
Minority Employees	42%	43%	40%
Veteran Employees	9%	9%	8%
Management Positions Held by Female Employees	18%	21%	20%
Management Positions Held by Minority Employees	22%	25%	22%

SAFETY			
Employee Total Recordable Incident Rate (TRIR)	3.52	4.2	4.8
Days Away/Restricted or Transfer Rate (DART)	2.71	5.4	4.7



Automate Your Oil.
Elevate Your Kitchen.