

Safer, Smarter Kitchens

entegra
PROCUREMENT SERVICESSM

Vendor #1749316

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

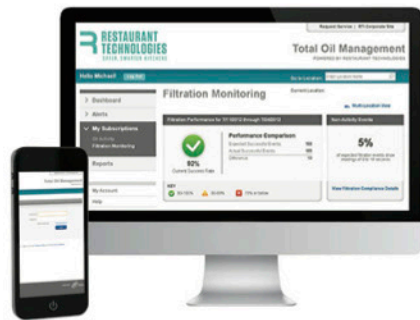
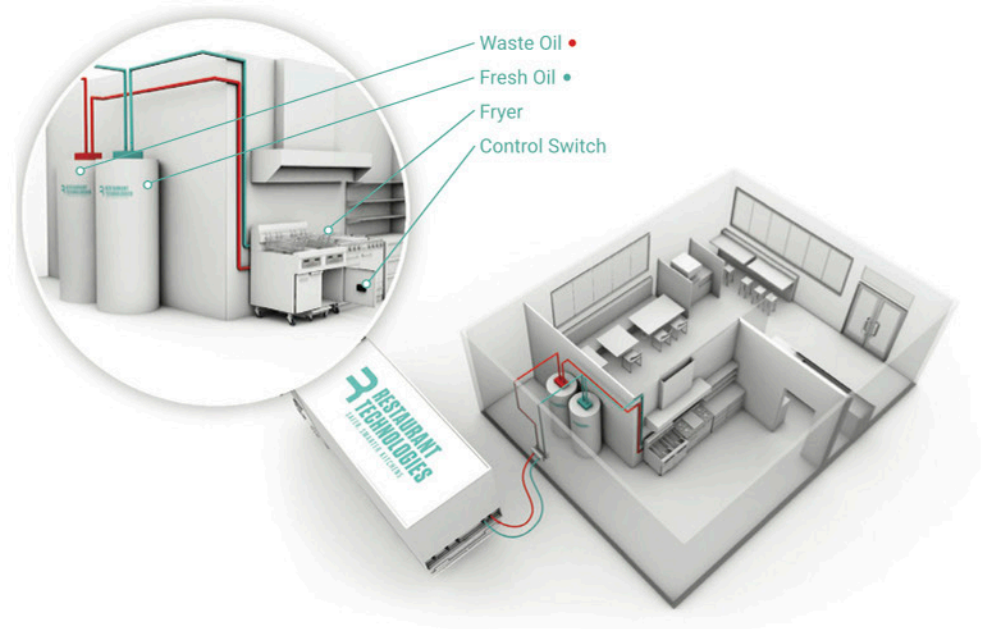


SUSTAINABILITY

The Smart Solution for Entegra

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

Exclusive Program for Entegra

- 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 for Entegra

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. New users can expect to decrease oil usage.

