

Kitchen Automation Made Easy

Get hassle-free cooking oil management and clean hoods with Restaurant Technologies.

Restaurant Technologies is a leader in the foodservice industry, providing innovative solutions that automate and simplify back-of-house processes. We help you keep your employees safe, your kitchen efficient, your food quality consistent, and your mind on more important things.



www.rti-inc.com
1-888-796-4997

Total Oil Management

Hassle-free cooking oil solution.

There is nothing better than the golden, brown, and crispy deliciousness your kitchens are cooking up in the deep fryer. Except when it tastes bitter or stale. Or when the fry cooks are injured from pouring and lugging cooking oil. Or when your guests catch a whiff of the rendering tank outside.

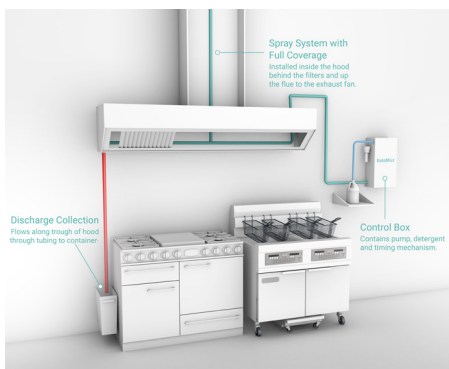
Cooking oil doesn't have to be so difficult. Total Oil Management makes it easy with:

- Regular and dependable fresh bulk oil delivery
- Filtration
- Oil usage monitoring and personalized reporting
- Used cooking oil pick-up and recycling

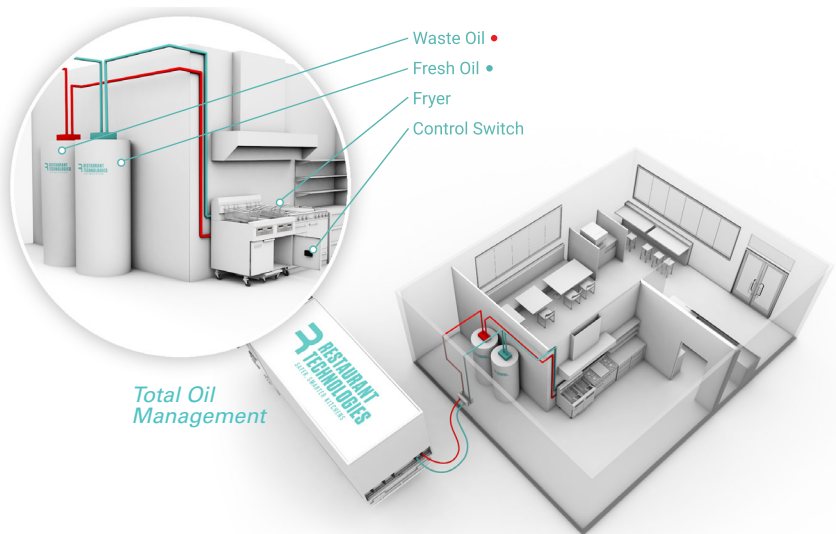
AutoMist®

Automated hood cleaning that eliminates grease the easy way.

With your kitchen operating at full throttle, grease is building up in your hoods and flues. AutoMist sprays a mixture of detergent and water automatically — eliminating the need for third-party hood cleanings and keeping your hoods and flues clean and safe all day, every day.



AutoMist



AutoMist is more than a product. It's a program that provides ongoing support with:

- Equipment and custom installation
- Maintenance and repair with training
- Quarterly inspections with preventative and system performance checks

"AutoMist elevates fire prevention to a level not seen in the fire service ... The design of this system is able to provide a level of assurance for inspection services that reach beyond a routine code enforcement inspection."

— Deputy Chief David DeWall, Minneapolis Fire Department

Grease Lock®

Commercial hood filters that block grease. Your crew has been soaking and scrubbing hood filters every day for years. There's a better way. Grease Lock commercial hood filters are engineered to absorb and block up to 98% of airborne grease — keeping your hoods and flues cleaner, longer.

- Disposable and compostable filter pads
- Tested and approved
- Available in most standard sizes



Grease Lock

With Restaurant Technologies, you can:

- Protect your investment from fire
- Protect your employees from slips, falls, strains, and burns
- Potentially lower insurance premiums
- Improve food quality consistency
- Optimize processes for greater efficiency
- Eliminate third-party hood cleanings
- Support employee retention and productivity
- Effortlessly reduce carbon footprint with used-cooking oil recycling and waste reduction
- Streamline your kitchens with *no capital expense*
- Get premium service and 24/7 support