



Reduce risk. Reduce premiums. Save money.

Safety is critical in the foodservice industry, yet risks are inherent. Restaurant Technologies mitigates these risks by eliminating the most hazardous tasks in commercial kitchens. Our solutions, from automated cooking oil management to hood and flue protection, keep your employees safe and significantly reduce your fire risk.

Total Oil Management

Automated cooking oil management

- ✓ Dependable, fresh cooking oil delivery
- ✓ Filtration and usage monitoring
- ✓ Safe, hands-free oil disposal
- ✓ Used oil pick-up and recycling



[Click to learn more](#)



Control the Kitchen Chaos with Automated Solutions.

	Total Oil Management
Reduce Workers' Compensation Claims with Improved Employee Safety	<ul style="list-style-type: none"> • Eliminate employees manually hauling hot oil • Reduce burns associated with manually handling hot cooking oil and grease • Eliminate employees lifting 35 lb. jugs of oil from shelves, dumping into hot fryer • Eliminates oil spills/drips on floors leading to slip and falls • Eliminates kitchen doors being left open while employees haul oil for disposal
Reduce Risk of Catastrophic Fire	<ul style="list-style-type: none"> • Prevent over-filling fryers that can lead to oil being ignited
Increase Security	<ul style="list-style-type: none"> • Eliminate kitchen doors being left open while employees haul oil for disposal
Additional Solution Benefits	<ul style="list-style-type: none"> • Eliminates bulky storage and reduces the risk of resulting fires and employee slips and falls.



[Click to learn more](#)

or

[888-796-4997](tel:888-796-4997)



LABOR

Automate the most hated jobs in the kitchen to improve retention and morale.



SAFETY

Protect your staff by reducing oil-related accidents and hood and flue fires.



FOOD QUALITY

Ensure consistent food quality when you automate your oil management.



SUSTAINABILITY

Reduce waste and recycle used oil into renewable fuels.