



Closed Loop Total Oil Management Program

WITH RESTAURANT TECHNOLOGIES

Control Your Rising Costs
and Run More Efficiently.

\$43.51 +
per week

Fresh Oil Savings &
Used Cooking Oil
CREDIT!

\$1,200-\$2,000

Estimated Annual
Savings Per Store!


Contact your RT Representative
to run a custom business analysis.



Always On Cooking Oil Solution

Delivery, filtration, monitoring, and recycling.

Restaurant Technologies is the leader in the foodservice industry, our Total Oil Management is an automated, end-to-end cooking oil solution that keeps your employees safer, streamlines your back-of-house operations, and can save you money.

	1 LOCATION
Annual Service Fee	\$2,263
Projected Fresh Oil Savings*	\$1,622
Used Cooking Oil Credit**	\$800
Annual Labor Savings	\$500
Annual Insurance Savings	\$750
 Total estimated cost savings per year	\$1,409

* Due to packaging and delivery method, bulk delivered oil is less expensive. Estimates based on 2025 forecasted oil pricing.

** Used Cooking Oil (UCO) Credit estimates based on 2025 forecasted oil pricing.

Estimates provided are based on an average fresh oil usage of 390 lbs/wk and UCO of 86 lbs/wk.

Explore the Advantages of Automation

- No upfront cost or capital investment
- Insurance credits may be applied in many cases between \$500-\$1,000 annually per location
- Safer, cleaner, and more efficient
- Reduced packaging waste
- Improved food quality and consistency
- Web-based tools to help monitor oil usage and maximize oil efficiencies

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