

Total Oil Management Program

East Georgia State College



FOOD QUALITY



EFFICIENCY



SAFETY



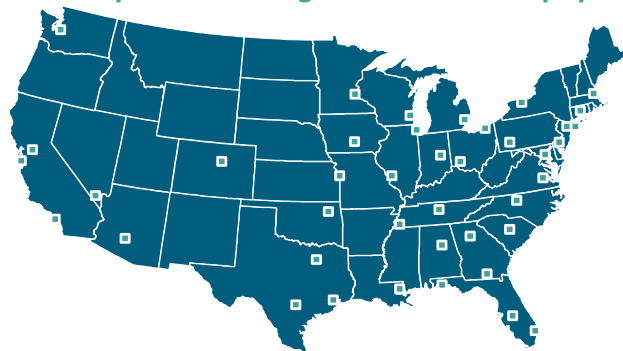
SUSTAINABILITY

**R RESTAURANT
TECHNOLOGIES**
SAFER, SMARTER KITCHENS

Overview

Geographic Coverage

Committed and focused team of over 800 employees across 41 depots servicing 85+% of the US population



Customer Benefits

- Strong sustainability impact
- Increase labor savings from efficiency
- Safe and clean working environments
- Reduce cooking oil consumption
- Improve food quality
- Improve employee satisfaction

Industries Served

24,000 customers & counting – moving to a better method of cooking oil management

- Healthcare
- Higher Education
- Business & Industry
- Leisure Services
- Hotels/Resorts/Casinos
- Grocery & Retail
- QSR
- Casual Dining
- Entertainment

Innovation

- Solutions to capture oil level & filtration activities from the kitchen
- Portable solutions for expansive layouts
- AutoMist – automated hood, flue and fan cleaning system (2017 release in select markets and industries)

Customer Base

Higher Education Foodservice



Casinos



Hotels & Resorts



QSR & Casual Dining



Total Oil Management



Easy to access online usage and filtration insights



Easy to use filter box



Lockout feature



One button simplicity



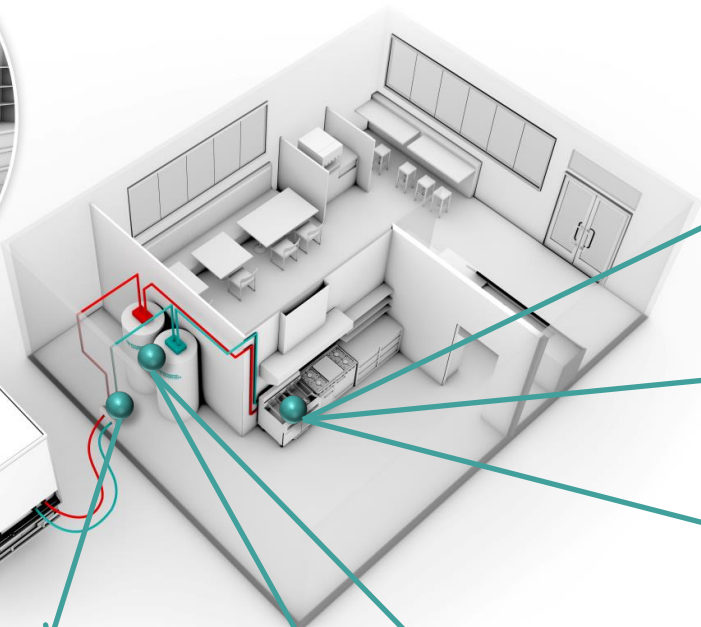
Fresh oil display



Fresh and waste oil tanks



Exterior fill box for deliveries and pickups



Before Restaurant Technologies:



With Restaurant Technologies:



SAFER, SMARTER KITCHENS

Business Fit



SUSTAINABILITY

- Enhanced focus on Sustainable Practices
- Eliminate associated plastic and cardboard waste
- Improve recycling footprint
- Reduced CO₂ emissions



SAFETY

- Decreased workers comp claims
- Reduced oil spills that can cause slips, falls and strains
- Improve employee injury frequency



EFFICIENCY

- Increased labor allocation benefits
- Reduced oil usage
- Eliminate associated cleaning and maintenance
- Reduced trash removal



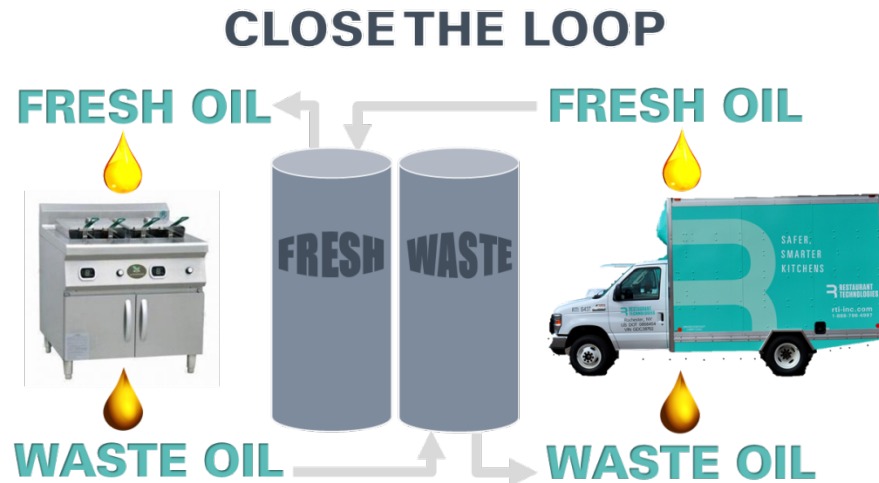
FOOD QUALITY

- Improve fried food quality and consistency

Environmental Sustainability

In 2016 Restaurant Technologies:

- Eliminated more than **11.7 million plastic and 11.7 million cardboard containers** from landfills
- Saved **8.8 million cubic feet** of landfill space
- Collected **227 million pounds** of used cooking
- Since 2012, recycled **952 million pounds** of used cooking oil into biodiesel



Restaurant Technologies

Total Oil Management Solution

- **No Upfront Capital on Equipment**
- **Customized Installations**
- **Restaurant Technologies Program Includes:**
 - ✓ **Automatic Delivery of Fresh Oil & Waste Pickup**
 - ✓ **ADA Compliance**
 - ✓ **Equipment Maintenance and Repairs Included**
 - ✓ **24/7 Customer Care Center**
 - ✓ **Consulting & On-Site Training of Kitchen Staff**
 - ✓ **TOM Website - Oil Management Tools & FFM Visibility**
 - ✓ **Roll-Up Filter Machine Included, as needed**
 - ✓ **Develop & Help Implementation of SOP's**