Total Oil Management Program
East Georgia State College
## Overview

### Geographic Coverage

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

![United States Map](#)

### 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

- Texas State University
- Liberty University
- University of Notre Dame
- Lasalle University
- Monmouth University
- Samford University
- Stevens Institute of Technology
- Georgia Tech
- University of Cincinnati
- UC
- Ohio State University
- Brandeis University
- Nichols College
- Carthage College
- Rowan University
- Bellarmine University
- Embry-Riddle Aeronautical University
- Central State University

### Casinos

- Penn National Gaming, Inc.
- Ho-Chunk Gaming Wisconsin Dells
- Harrah's New Orleans
- Caesars Entertainment
- Redwind Casino
- Golden Nugget
- Tropicana Evansville
- Silverton

### Hotels & Resorts

- Marriott
- The Ritz-Carlton
- The Peninsula
- Hyatt
- Hilton
- Gaylord Hotels
- Westin
- Renaissance

### QSR & Casual Dining

- McDonald's
- Burger King
- KFC
- Chili's
- Applebees
- Tilted Kilt
- Carrabba's Italian Grill
- Bonefish Grill
- McCormick & Schmick's Seafood Restaurant
Total Oil Management

- Exterior fill box for deliveries and pickups
- Fresh and waste oil tanks
- Fresh oil display
- Easy to use filter box
- Lockout feature
- One button simplicity
- Easy to access online usage and filtration insights
Before Restaurant Technologies:

With Restaurant Technologies:
## Business Fit

<table>
<thead>
<tr>
<th><strong>SUSTAINABILITY</strong></th>
<th><strong>SAFETY</strong></th>
<th><strong>EFFICIENCY</strong></th>
<th><strong>FOOD QUALITY</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Enhanced focus on Sustainable Practices</td>
<td>Decreased workers comp claims</td>
<td>Increased labor allocation benefits</td>
<td>Improve fried food quality and consistency</td>
</tr>
<tr>
<td>Eliminate associated plastic and cardboard waste</td>
<td>Reduced oil spills that can cause slips, falls and strains</td>
<td>Reduced oil usage</td>
<td></td>
</tr>
<tr>
<td>Improve recycling footprint</td>
<td>Improve employee injury frequency</td>
<td>Eliminate associated cleaning and maintenance</td>
<td></td>
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<tr>
<td>Reduced CO$_2$ emissions</td>
<td></td>
<td>Reduced trash removal</td>
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</tbody>
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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