RESTAURANT TECHNOLOGIES
SAFER, SMARTER KITCHENS

A trusted partner for over 15 years, Restaurant Technologies is the leading provider of cooking-oil management to more than 25,000 customers nationwide. Restaurant Technologies helps food service operators make their kitchens safer, smarter, more efficient and more sustainable through its automated oil storage, handling, filtration monitoring and disposal management solutions.

ADVANTAGES & BENEFITS

- Eliminate labor-intensive oil handling or long transfers across property

- Reduce employee exposure to hot oil to reduce serious injury frequency (SIF)

- Reduce slips, falls, burns and associated worker's compensation claims to reduce employee injury frequency (EIF)

- Encourage more diligent filtering to improve food quality

- Support employee retention and engagement by providing a safer, cleaner, more efficient kitchen

- Reduce non-organic waste and carbon footprint by eliminating thousands of pounds of waste corrugate and plastic JIB packaging

- Support diversity and inclusion by providing a reasonable accommodation for a difficult back of house task for employees with disabilities

GETTING STARTED

To get started today, please reach out to your Dining Alliance brand contact or email beyondprime@diningalliance.com. Someone from our team will be in contact with you shortly.

Information to provide:
1. Location Name
2. Address: Street, City, State & Zip Code
3. Contact Name
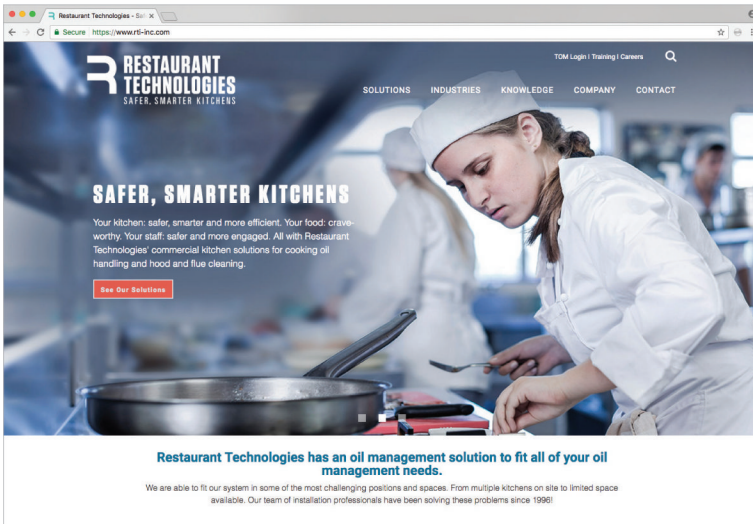4. Contact Phone Number
5. Best time to reach

TO REQUEST MORE INFORMATION

Contact your Account Manager or email beyondprime@diningalliance.com.

You may also visit our website: www.diningalliance.com/programs.

Don't forget your E#!

PLEASE NOTE:
You must provide your entegra account number (E#) to connect your location to the entegra Restaurant Technologies program and gain access to related pricing and benefits.

To learn more please visit www.rti-inc.com

- Total Oil Management
- Portable Oil Solutions
- Fryer Filtration Monitoring