



Oil Management Simplified

Managing cooking oil is one of the most difficult and time-consuming tasks for any operator. It's dangerous. It's messy. It's labor-intensive. Carrying hot used oil from the fryer across the kitchen can lead to burns, slips, falls and worker compensation costs.



That's where Restaurant Technologies' Total Oil Management solution comes in. RTI will handle the entire process – from ordering to receipt and storage to handling and recycling of used oil. RTI delivers the fresh oil and picks up the used cooking oil at the same time. They even automate the process so it is easy, intuitive, and ready when needed. There's no upfront capital cost and no unexpected service charges – as RTI stands behind their system.

Without having to worry about fryer management, RTI's customers can get back to what matters: delivering the food and dining experience customers crave.

To request a new account under the CSM-RTI program, please send an email with your business name, location address and phone number to membersupport@csmcostsolutions.com.