

Safety, Efficiency,
and Quality Rule
for Burger King
Franchisee.

Automation
makes it
EASY.



Burger King franchisee C.J. Timoney has deep roots in the brand. Back in 1981, his father, who is retired, opened a single franchise. Timoney now runs eight locations of his own across Pennsylvania and West Virginia.

According to Timoney, Total Oil Management, Restaurant Technologies' end-to-end automated cooking oil solution, has played an important role in the success of his kitchens. "For our restaurants to be successful, we want to have happy employees who enjoy doing their job in a safe environment," Timoney says. "In the end, we're all there to provide the best guest experience, and RT has definitely helped us with that."

Back in the old days, though, keeping employees safe and happy was anything but effortless. Even though he's been using Total Oil Management for a decade, Timoney can still vividly remember the cumbersome process of manual oil management:

We used to get our oil on the delivery truck just like any other product. It would come in a plastic jug. Any time we needed to add new oil [to the fryer] they would take a jug from the back dry storage area and haul it to the fryer and then dump that oil directly into the fryer. Then, for removing waste oil, they'd drain it out onto a little cart that they'd have to take to our outside dumpster area, and then pump that into a waste container. So yeah, there were a LOT of steps to it. It's hard to believe there was ever a time we did that.

Total Oil Management to the rescue: The system automates the cooking oil process, from storage and handling to filtration, monitoring, and disposal of used cooking oil. Because it's always on, Timoney and his managers don't have to worry about every single moving part. Thanks to RT's remote monitoring, delivery and removal happen automatically, before any locations run out of oil or have to deal with overflowing rendering tanks. Filtration is fast and easy, and his employees never have to touch a drop.

Automation in Action

Timoney first became aware of the system through a fellow Burger King franchisee. He was intrigued and excited at the implications for creating safer and more efficient kitchens.

"A big thing was employee safety," he says. "There's a very high risk of employees getting burned [with manual oil handling]. The other thing is, it's just very time consuming. You bring the little cart over to the fryer, wait for all the oil to get dispensed into it, and then you have to walk out the back door and around the building. That represents a cleanliness issue of oil spilling on sidewalks." Timoney says that depending on the location of the rendering tank, the simple act of filtration could take up to an hour.

The difference with Total Oil Management is night and day. "We focus on getting our restaurants to filter each vat for 5 minutes. Outside of waiting for the fryer to empty to the filtering pan and fill back up, there is no other work needed. ... Essentially all [my team] are doing now is just pulling levers or squeezing a gun to add fresh oil [to the fryers] ... So that's a major, major plus."



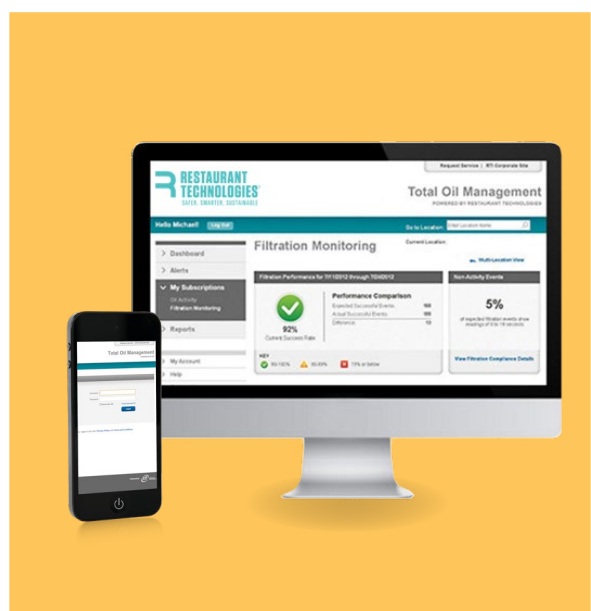


Always On Monitoring for the Filtration Win

Anyone who runs a kitchen knows that regular filtration is the number-one thing you can do to ensure consistent food quality. Not only that, but proper filtration can double the life of your oil.

The trouble is, it can be hard for even the most engaged owners and operators to track whether staff are following best practices, especially when managing multiple locations. Fortunately, the online portal makes it easy. This tool gives you access to key data points that can ensure you're optimizing your fry day in and day out.

Essentially, the portal is a customizable one-stop oil monitoring shop. It can help you hone your ideal filtration cadence, make sure employees are following best practices no matter how many locations you run, and discover ways to become smarter and more efficient when it comes to oil usage.



“There's no doubt that food quality has improved [thanks to remote monitoring],” Timoney says. “With the old method, unless we were physically in a location, we really had no idea what day they were filtering, how often, or whether they were changing the oil on their fryers. This has definitely improved the quality of the product.”



No More Hood Headaches

Timoney has enjoyed such great results with always on cooking oil management that he recently decided to adopt AutoMist®, RT's solution for always clean hoods and flues. The system automatically sprays hoods and flues with a mixture of water and detergent, removing grease that's present and preventing future buildup — keeping them clean and safe all day, every day.

"To put it simply, it couldn't get any easier than AutoMist," he enthuses. "You don't have to hire hood cleaners anymore. It's a huge headache we don't have to worry about."

To any skeptic who thinks there's no way an automated system could replace humans, Timoney offers this reassurance: "There's no comparison between a restaurant that relies on hood cleaners and one that has AutoMist. I mean, it's not even close. The cleanliness [with AutoMist] is hands down way better."

While it's difficult to quantify the time managers save by not having to physically check if employees are following filtration SOPs, Timoney says, "The confidence of knowing that each morning you can easily see how your team performed is a huge relief. Managers operate with one less unknown at their restaurants and can confirm one aspect of their food quality is being accounted for."

Along with important filtration data, the portal can provide insight into oil usage by calculating each location's food to oil ratio. Being able to see if his restaurants are under- or over-using oil compared to the amount of food they're cooking has empowered Timoney to be able adjust and optimize filtration practices to become more cost effective. "We're able to send reports to managers on how they're trending compared to our other locations," he says.

For Timoney, being able to see the big picture and compare each location's usage also means the power to incentivize savings with a bit of gamification. He explains, "You can rack and stack [results] and create kind of a friendly competition among your locations to come up with better oil usage and save your company money."

Setting the Stage for Success

Bottom line? For a busy multi-location franchisee like Timoney, automation has set the stage for safety, efficiency, savings, and consistent quality. His happy staff appreciate the difference that always-on automation makes, especially when it comes to making their jobs easier. "It's helped with our employees' peace of mind in managing their day-to-day tasks. Instead of carting around carts of oil, now they can be cleaning or working on their speed of service," he says.

"We have employees who come from restaurants that don't have [Total Oil Management]," Timoney adds. "They can't believe that other restaurants are still doing it that way. They're shocked that anyone would even consider using the old methods."

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Restaurant Technologies is the leader in the foodservice industry, proudly serving more than 36,000 quick-service and full-service restaurant chains, independent restaurants, grocery delis, hotels, casinos, convenience stores, universities, and hospitals nationwide. A trusted partner since 1999, Restaurant Technologies helps foodservice operators make their kitchens safer, smarter, more efficient, and sustainable with innovative cooking oil management and hood grease prevention solutions. Total Oil Management automates the cooking oil process with always on bulk cooking oil delivery, filtration, monitoring, and recycling; AutoMist® eliminates grease for always clean hood and flues; and Grease Lock® hood filters block grease buildup. Headquartered in Mendota Heights, Minn., Restaurant Technologies is a privately held company with 41 depots and over 1,200 employees serving customers across the United States. Visit rti-inc.com to learn more.

