



Perfecting the Fry:

The Insider's Guide to
**FRYING
SMARTER,
NOT
HARDER**

**R RESTAURANT
TECHNOLOGIES®**
SAFER, SMARTER, SUSTAINABLE

Have you ever wondered about the chemistry of your favorite crispy, delicious, and addictive fried foods? How exactly does that golden goodness get from the fryer to the plate? And more importantly, how can you make sure you have the knowledge and tools to effortlessly deliver those perfectly fried treats your customers crave? In Part One, “You Make the Best Fries,” we’ll dig deep into these burning questions, and more.

Then, in Part Two, “We Make It Easy,” we’ll show you how to automate and optimize your cooking oil management to create a smarter, more efficient kitchen. Finally, in Part Three, “We Make It Happen,” we’ll talk about ways we can customize solutions in order to maximize results and ensure you get that perfect, match-made-in heaven fry, every time.



First Things First: Who Are “YOU?”

When we say “You make the best fries,” we’re speaking to every single person who has a hand in the chain of events that culminate in a mouthful of crispy goodness. You are the chef, the fry cook, the owner, the franchisee, the general manager. You’re the farmer who grew the soybeans. You’re the driver who delivers potatoes. You’re the restaurant server who brings the food to the table. We see you frying up your magic in hotels, convenience stores, hospitals, universities, and restaurants of all kinds.

Whoever you are, you’re involved in creating a product that brings people together and makes them feel good. We think that’s pretty awesome.



As a trusted partner since 1999, we love helping people just like you succeed. We’re the leading provider of innovative automated back-of-house solutions, including end-to-end cooking oil management, to more than 36,000 quick-service and full-service restaurant chains, independent restaurants, grocery delis, hotels, casinos, convenience stores, universities, and hospitals nationwide.

Whatever part you play in this creation of deliciousness, have you ever wondered what exactly is going on in that deep fryer to create such a perfect product? We sure did. And we discovered that while great food is certainly all about love, it really comes down to science. Chemistry, to be precise.



This Is Your Brain on Fries

Whether it’s a french fry, fish-n-chips, a chicken wing, a taco, or veggie tempura, why does fried food taste so darn good? Why do we crave it? Why would most of us turn up our noses at a nice salad in favor of a bag of hot salty fries?

Turns out, we can’t help it. It’s in our genes: We are hard wired to gravitate towards crispy, salty, fatty carbs. These flavors and sensations speak to the part of our brains that is all about pleasure seeking, pain avoidance, and self-preservation.

Our brains crave salt, fat, and carbs for energy. For our ancestors, obtaining enough energy-dense food was a matter of survival. But these things were in short supply; plus, carbs and fat were rarely

present together. No wonder, then, that studies have found that foods that combine these components are valued higher by our brain’s reward system than foods that contain just one energy source.

We also respond pleurably to the crispy crunch of a fried delicacy because it signals to our brains that it’s fresh; i.e., safe to eat. This is likely a call back to our hunter-gatherer days, when chomping down on something mushy indicated that food may have gone bad and should be spit out.

Add to all these pleasurable triggers the fact that we create dopamine, a feel-good chemical, when we consume the fried foods we love, and you’ve got a savory-bomb of a recipe our brains simply can’t resist.

Batter Up!

Battered fish, spicy fried chicken, panko shrimp. Delicious morsels like these share something in common: a barrier between the food and the oil that helps keep the outside crispy and the inside moist and juicy.

Different coatings react differently in hot oil, yielding distinctly different results:

- Batters absorb less oil than breading and offer more protection for delicate foods such as fish.
- Beer batter creates a soft fluffy crust on your favorite fish-n-chips dish because the CO₂ forms bubbles that fluff the crust.
- High gluten flour tends to create a tougher, chewy crust because gluten absorbs both moisture and fat. So for something like a crispy chicken patty, lower protein flour such as all-purpose yield a better result.
- Rice flour, which is gluten free, results in a thin, extremely crispy crust (think: Korean fried chicken)
- Because panko breadcrumbs have more surface area than regular breadcrumbs, they lead to an exceptionally crispy crust. They're perfect for pork or chicken cutlets.



How do french fries get so crispy, given that they aren't battered? The short answer is because of the high starch content (that's also why sweet potato fries, which have a lower starch content, generally aren't as crispy as fries made with white potatoes). The starches and sugars on the surface of the fries crisp up in the hot oil and form a barrier that protects the soft fluffy potato inside.



What about Buffalo wings? They don't have batter or breading, they aren't starchy like potatoes, yet they get crispy. **What gives?** One way to achieve that coveted crispy crunch is to dry the chicken thoroughly and then lightly dredge the wings in cornstarch. As food scientist Michael Napoleon explains, "The cornstarch absorbs any remaining water on the chicken and forms a barrier between the chicken and frying oil. As it fries, the cornstarch releases the water and then crisps up under the high heat."

For truly naked (i.e., no carb) wings, Napoleon suggests that after thoroughly drying the wings, simply fry them at a low temperature (around 275°F) until fully cooked. At service time, re-fry them at 475°F. This will get them nice and crispy.

Out of the Frying Pan, Into the Fryer

Now that we understand our love affair with fried foods, it's time to explore how the marriage of food and hot oil achieves that crispy, crave-able state that speaks to our deepest culinary desires. What's happening inside the fryer? There's a lot more at play than meets the eye. We could certainly write a book on the chemistry of deep frying, but let's stick to the basics.

When the food hits the fryer and becomes submerged in the hot oil, it begins to sizzle almost immediately. By all appearances, it looks as if the oil itself is boiling, but that's an illusion. Because the oil is heated to nearly twice the boiling point of water, it's moisture in the food that's boiling and creating explosions of hot steam.

Michael Napoleon, Senior Product Development Research Chef at Tastepoint, explains the phenomenon: "When you put the product in the oil, you're actually steaming it. The steam from the inside [of the food] wants to migrate to the outside, and so you're cooking the product by drying it out and releasing that steam. Time and temperature have a lot to do with how

much it gets cooked, of course, but it's really a steaming process."

While the inside steams, the exterior of the food begins to dehydrate. It forms a crispy crust that will eventually turn golden brown thanks to the Maillard reaction, the chemical process by which the sugars in food caramelize. Simultaneously, the escaping water molecules leave gaps that allow the oil to enter the food, known as oil uptake. The more moisture that you lose, the more oil gets in.

A perfect end product is a balancing act: Take it out too soon, and the middle will be raw. On the other hand, you don't want to leave it in the fryer past the bubble endpoint. You know this is happening when you see the bubbles slow down and stop because the steam is no longer escaping. If you leave the food in the fryer too long, it will take on too much oil and be greasy and soggy.

Of course, you can't just toss your food into some hot oil and hope for the best. If you don't prep for success, you'll end up with something sad and oil-soaked instead of a perfect crispy union of tasty morsel and cooking oil.



Sizzling Secrets of a Fabulous Fry

When it comes to a perfect fry, the magic maker – or breaker – is the oil. It's the star ingredient. And like any star, you've got to treat it right if you want it to perform for you. For starters, you need to choose the right type of oil for your needs, and then remember the three Fs: Filtration, Freshness, and Frying Temp.



Type of Oil

Smoke point and flavor are two important considerations when it comes to choosing your fryer oil. Smoke point is the temperature at which oil will smoke and begin to burn. Because you typically fry at high temperatures – anywhere from 325-400°F – you want an oil that can handle the heat. You also want your food to shine, so it's wise to go with a neutral oil that won't impart a strong flavor.

Saturated fats such as animal fats and palm or coconut oils are the most stable and last the longest. They also have a distinctive flavor which generally doesn't agree with the American palate. Partially hydrogenated oils were created to mimic those saturated fats, and while they're very stable, they're also bad for our health.

Restaurant Technologies (RT) offers high-quality creamy soy that provides our partners with the best of all worlds. Ronald Cardwell, Restaurant Technologies' Director of



Commodity Strategy, explains, "The creamy soy we use is a proprietary blend of mostly liquid soybean oil, and a small percentage of fully saturated soybean oil. By blending those together through a mixing process, we can get all the stability of the highly saturated fats with a liquid oil, and at a very cost-effective price."

We also offer canola oil, which has a high smoke point, neutral flavor, and is high in unsaturated fats. At sufficient volume, we can even carry specific proprietary blends like we do for McDonald's, Burger King, KFC, and many others.

Filtration

Regular filtration is the number-one thing you can do to ensure consistent food quality. Not only that, but proper filtration can also double the life of your oil, and why wouldn't you want to extend the life of your investment?

Napoleon shares the dangers of under-filtering: "When you're frying battered and breaded products, you're leaving particles behind in the oil. And if you don't filter well, those particles stay in the oil. As it goes up and down in temperature, you're burning those pieces and creating bitterness. So basically, all those particles are releasing that flavor into your oil. And that's not good."

Every restaurant has unique filtering needs depending on things like volume and type of food cooked, but in general it's best to filter twice a day for five minutes at a time. In Part Two, we'll go into more detail and explain how we can help you establish and maintain the best practices that are right for your needs.

Freshness

There are additional habits you can practice beyond filtering that can help keep your oil fresh and your food delicious:

- Skim the top and sides of the fryer every 15 minutes. This will help remove stray food particles and extend your fry life.
- Cover the vats when they're not in use. This will cut down on oxidation and keep foreign matter out of the oil.
- Don't shake fry baskets over the vats. This will help keep loose food particles out of the fryer.

Frying temp

For everything to come together in the fryer and make that crispy crust your brain can't resist, the oil has got to be at the right temperature. This can vary according to the type of oil and the food you're cooking, but in general it should be around 18°C/360°F.

Napoleon explains, "If your oil isn't hot enough, your product will start soaking it up. That's usually why you get a greasy product – you're not steaming it, it's just soaking up oil."

But hotter doesn't necessarily mean better. "A lot of people think if you raise the temperature of your oil, you'll cook it faster," he says. "And that's not true at all. In fact, the outside will burn before the inside even cooks."

Like Goldilocks' porridge, the trick is making sure your oil is just right, neither too hot nor too cold.

GO! → [LEARN HOW TO MAKE IT EASY TO ACHIEVE FRIED PERFECTION](#)

Six Secrets for a Flawless Fry

1 

Choose the Right Type of Oil:

Consider smoke point and flavor when choosing your fryer oil. Go with an oil that can handle the high heat of frying, and use something neutral that won't overpower the flavor of your food.

2 

Skim:

Skimming the top and sides of the fryer every 15 minutes will help remove stray food particles and extend the life of your oil.

3 

Filter:

Regular filtration is the most important step you can take to ensure consistent food quality. It can even double the life of your oil.

When it comes to the fried food your customers crave, cooking oil is the star of the show. To prolong the life of this crucial ingredient and produce consistently high-quality food, you've got to choose wisely and treat it well.



You know how to maintain oil, but are you using the best one for your operation? Conduct a taste test to find out.

6 

Shake:

Never shake fry baskets over the vats. This will help keep loose food particles out of the fryer.

5 

Cover:

Covering the vats when they're not in use cuts down on oxidation and keeps foreign matter out of the oil.

4 

Fry at the Right Temperature:

Too hot and your food will burn; not hot enough and it will be greasy and unappealing. Make sure your oil is just right, neither too hot nor too cold. This will vary depending on what you're cooking, but the sweet spot is usually around 360°F.

Frying Fluctuations: A Primer on Cooking Oil as a Commodity

If you took Econ 101 in school, you probably learned that the price of goods is largely dictated by a straightforward supply and demand relationship. When supply is scarce and demand is high, prices go up. When supply is abundant, prices tend to go down. This is true for most commodities, but as it turns out, vegetable oil is a slightly different beast.



Ronald Cardwell

Ronald Cardwell, Restaurant Technologies' Director of Commodity Strategy, knows pretty much everything there is to know about the cooking oil market. He explains why tracking and predicting the price fluctuations of edible oils is such a nuanced and complicated endeavor:

"It's important to remember that vegetable oil is a byproduct of an agricultural processing company. Mainly soybeans, but also corn and canola, aren't processed to get the oil out. They're mainly processed to get the protein out of that seed. That protein goes to feed and food ingredients. And the oil is always an offshoot of that."

In other words, companies aren't growing soybeans just to get oil. That means there are a lot of factors that dictate how much oil is in the market that don't directly correlate to demand. Maybe you're thinking, "Isn't there a direct demand for renewable fuels that use vegetable oils?" The answer is "Yes, there is." But there's a caveat. According to Cardwell:

"As much as there's a demand for renewable fuels that use vegetable oils, all these companies that process, say, soybeans, aren't increasing their production just because there's oil demand. Oil production is going to be set at a certain limit, which is typically based on an animal feed need."

"I would tell anyone buying oil that they are going to get the highest quality from RT because oil doesn't sit in our depots for long," Cardwell says. "It comes in, and goes out as fresh as you can get it because it is turning over so quickly."

So what *does* drive the price fluctuations of this complicated commodity? "The simple answer is that there's a set amount of supply and lots of people trying to come in and get it, which will drive prices up and vice versa," Cardwell says. "China is a very big buyer of vegetable oil. They could suddenly announce they're canceling a purchase of soybean oil. If they cancel that purchase, boom. Prices go right back down because it's just as volatile on the downside as the upside."

The good news is, RT has developed long-standing relationships with suppliers and is seen as a reliable, trusted partner. That means we have the expertise to understand the subtleties of the market and to obtain the best price for the highest-quality product.

OMG.

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THE BEST!

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GET YOUR

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PERFECTION... EVERY. SINGLE. TIME.

WHAT'S THEIR SECRET!

BETTER THAN MOM MAKES

SO CRISPY!

I'LL BE BACK

BETTER THAN MOM MAKES

GOOD!

PART 2

We make it EASY: AUTOMATION

The Manual Oil Blues

To your customers and guests, that golden crispy goodness you serve tastes nothing short of magical. But you know the real secret: A lot goes into creating that slice of culinary alchemy.

Automation makes it easy for you to put the magic on the plate.

In fact, the National Restaurant Association named "automation" as a top hot macro trend in the foodservice industry for 2023. Turns out Restaurant Technologies has been on the cutting edge of that trend for over 20 years. Total Oil Management is our always-on end-to-end solution that automates the cooking oil process from storage and handling to filtration, monitoring, and disposal of used cooking oil. Because it's always on, you don't have to manage every single moving part of your perfect fry.

C.J. Timoney is a Burger King franchisee with eight locations. Even though he's been using Total Oil Management for a decade, he can still vividly remember the old days of manual oil handling:

"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."

No matter how on top of things you are, so much can go wrong with your frying game without the help of an end-to-end automated system. Manual oil management means that every single day, you're risking:

- Running out of oil
- Dealing with employee injuries
- Serving poor quality food
- Contaminating your fryer oil
- Wasting cooking oil
- Managing overflowing rendering tanks

The way through these headaches? You guessed it: automation.

Always On Automation

What exactly do we mean by automation? We're not talking about staffing your kitchen with robots. It's better than that. With Total Oil Management, delivery and removal happen automatically, before you run out of oil or deal with a gross, overflowing rendering tank. Filtration is fast and easy, and no one ever has to touch hot dangerous oil again.

Timoney describes the brave new world of automation efficiency in his kitchens: "Essentially all [my team] is doing now is just pulling levers or squeezing a gun to add fresh oil [to the fryers] ... So that's a major, *major* plus."

In fact, nearly every issue you and your staff have struggled with can be eliminated or drastically reduced with our end-to-end automated system. It's always on so that you don't have

to be. Let’s look at some of the ways automation makes it easy for you to make the best fries.

No More Mad Panics

Anyone who has ever worked in a kitchen has probably had to deal with the chaos of running out of fryer oil. Travis Smith has been cooking at Roman Delight, a 300-seat restaurant in NE Pennsylvania, for 10 years, and he’s quite familiar with the stress of running out of cooking oil during a busy shift. “First you try to find some, somewhere, anywhere in the building. Then you try to find someone who can go buy some. Otherwise, you just have to keep using what you’ve got, which causes the product to suffer.”

In May 2021, Roman Delight made the switch to Total Oil Management, and Smith says that running out – even during the busiest shifts – is a thing of the past. That’s because Restaurant Technologies remotely monitors the level of customers’ oil tanks, ensuring that fresh oil is delivered well before there’s ever a danger of running dry.

Smith says the deliveries have not only been dependable, but they’re also seamless and hassle free. “They do it so fast I never even notice them filling us up or taking the old [cooking oil],” he says. “I’ll just notice we have a full tank and I’m like ‘Oh! When did that happen?’”



A Safer Workplace

Manual cooking oil management is not only time consuming, but it can also be downright dangerous. Smith recalls the perils of changing out used cooking oil before automation. “You’re draining out this hot oil from the fryer. If it splashes at all, or if your partner [holding the bucket] drops his side, you’ve got instant third-degree burns.”

Automation means hot cooking oil is transferred directly to the used oil tank without ever contacting human skin.

Frying Like a Boss



NAME: Travis Smith
JOB: Fry Chef at Carmelo’s Roman Delight
YEARS ON THE JOB: 10

MOST POPULAR FOODS: “French fries and chicken fingers. We fly through chicken fingers.”

BIGGEST FRUSTRATION BEFORE TOTAL OIL MANAGEMENT: “Having to drain and change the oil yourself, and the possibility of running out. Those were the big things.”

FAVORITE THINGS ABOUT TOTAL OIL MANAGEMENT: “I love those tanks! I don’t worry about running out or lugging it around and if the oil is dirty, it changes in 5 minutes. Also, everything comes out cleaner and fresher and has a more golden look to it.”

Goodbye, Gross Rendering Tanks

Figuring out what to do with all that used cooking oil is another time-consuming step that’s an inescapable part of the manual oil handling blues. Usually, this involves scheduling someone to (hopefully) pick it up. In a perfect world, the oil would be removed before the tanks are full, but the world of manual oil management is far from perfect.

Smith recalls, “We used to pay another company to take the used oil away. That was a pain because they didn’t always show up – and it was messy.”





Roman Delight's General Manager Mike Miller adds, "We go through so much oil in a 300-seat restaurant. How many times have we had extra pots with full oil because that company didn't come? We don't need them anymore. Their only purpose was to pick it up and half the time they didn't even come."

Not only that, but manually removing the oil from the fryer and then carting it to the rendering tank can lead to dangerous spills and unsightly mess. Roman Delight's owner Carmelo Valenti recalls, "I spent at least three hours a week cleaning up oil before."

Thanks to remote monitoring, Restaurant Technologies picks up

your used oil automatically, before the tank is full – you don't have to do a thing. No more messy spills or overflowing tanks. We also recycle all the used oil we collect, helping your kitchen become more sustainable, effortlessly.

Reclaim Your Time

Automation gives you the priceless gift of reclaimed time, which frees up you and your staff to focus on more productive, important, and enjoyable tasks. Like making delicious food, for instance. Timoney has seen the Total Oil difference firsthand when it comes to employee satisfaction and productivity at his Burger King locations.

"For our restaurants to be successful, we want to have happy employees who enjoy doing their job in a safe environment," he says. "In the end we're all there to provide the best guest experience, and RT has definitely helped us with that. And it's also helped with our employees' peace of mind when it comes to managing their day-to-day tasks."

He adds, "Instead of carting around carts of oil, now they can be cleaning or working on their speed of service."

Along with time, automation can help you save something more tangible: your valuable cooking oil. GM Mike Miller estimates that Roman Delight's kitchen is saving 4-5 gallons each week – or over 250 gallons per year – thanks to more efficient and optimized filtration practices.

Create Consistently Delicious Food

When filtration is a hassle, it's only human nature to put it off for later. Unfortunately, that will negatively impact food quality. Because automation makes it easy and hands-free to add and dispose of cooking oil, it's much easier to maintain optimized and consistent filtering practices. (We also help you monitor your oil usage and filtration; more on that in Part 3: Customization).

Miller says that guests have noticed the difference in quality: "Before [Total Oil], if we were super busy and the oil needed to be changed, it might not get done right away. Maybe something would come out looking burnt. Now that never happens. The

fish and chips come out crisp and tasty, and people go on and on about how good our fries taste."



Carmelo Valenti

Owner Valenti adds, "We're high volume, and [Total Oil] has made it easier for us to be able to change fryer oil more frequently during the day. The food is 100 times more

consistent. As an example, we have a great breaded haddock dish. Before, it wasn't always so great when the oil got old, which can happen in a minute during a rush. Now we can maintain the quality of the product."

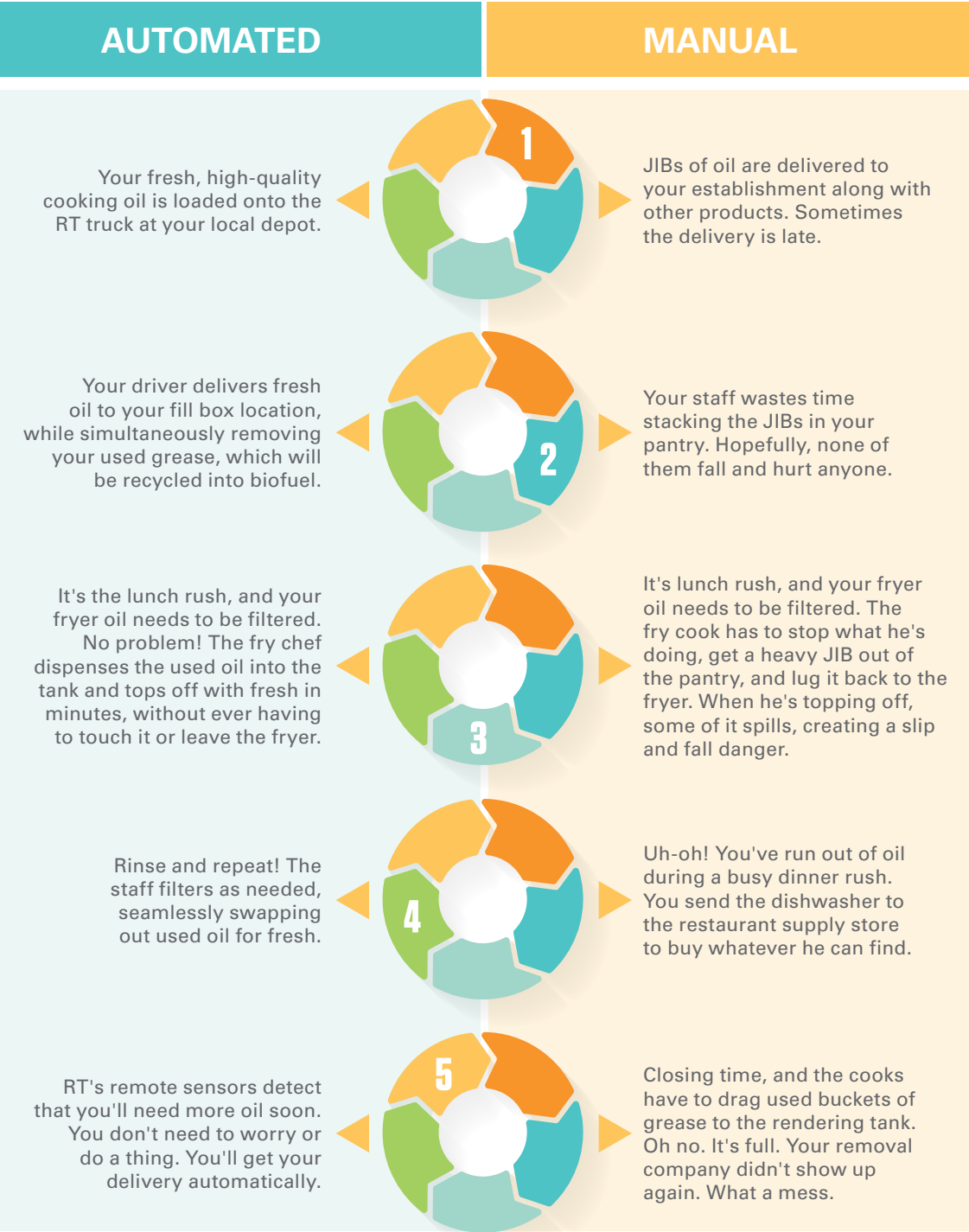
The truth is, once you've experienced the joys of automation, it's hard to imagine ever going back to the old way. Timoney's BK staff certainly feel that way. "We have employees who come to restaurants that don't have [Total Oil Management]," he says. "They can't believe that other restaurants are still doing it that way. They're shocked that anyone would even consider using the old methods."



[LEARN MORE ABOUT THE BENEFITS OF AUTOMATION!](#)

Cooking Oil, A Lifecycle

While each location’s automated Total Oil Management timeline is different based on cooking volume, number of fryers, and type of foods cooked, the cycle itself is dependably consistent. Let’s take a closer look at the lifecycle of RT oil, and compare it to its poor cousin, oil in a JIB.



OMG!

PART 3

YUMMY!

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We make it **HAPPEN:**
CUSTOMIZATION

As we've seen, it's impossible to overstate the importance of automation when it comes to achieving the consistent food quality your guests crave. But no two kitchens are exactly alike, and that's why customization is the final piece of the perfect fry puzzle. We tailor the Total Oil Management system to your unique needs in a twofold process:

- Customizing every facet of the installation to make sure it works in your space
- Customizing your oil management program to make sure you're optimizing your fry

We've performed over 36,000 installations for our customers. We partner with just about every food service segment you can think of – QSR, convenience stores, hotels, grocery stores, educational institutions, independent restaurants, even sports stadiums.

In other words, you name it, we've customized it.

One Size Does Not Fit All (and that's okay)

Before we can hook you up with the oil management system you need to achieve consistent deep fried perfection, we perform an on-site survey.

In a standard installation, we place two oil tanks in your back-of-house. One is for fresh oil, the other is for used. These tanks get connected to your fryers and to a port in an outside

wall. Then we install controls inside of your fryers to make adding, filtering, and disposing of oil easy and hassle-free. Our trucks deliver fresh cooking oil and remove the used oil via an exterior lockable fill box. You don't have to do a thing – we remotely monitor your oil levels and show up well before you run out or are in danger of a full used tank.



Ryan Bowlds

Ryan Bowlds, senior director of product management at Restaurant Technologies, explains: "We verify that we can install the system, where we're going to

put the tanks, as well as the specific equipment we're going to bring in." Generally speaking, no matter the situation, there's a customization for that.

Let's look at some common customer installation concerns and how we made it happen.

"My restaurant isn't on the ground floor"

If your restaurant is on the second floor of a building, then the standard delivery and removal ports won't work for you, because they need to be placed near the oil tanks. Not a problem: We've created a fill box that allows for remote placement. We simply place the box where our trucks can access it, and then run tubes through protective conduits all the way up to your tanks.



“My kitchen is on the roof”

In this case, a remote fill box won’t work either, as it’s too far to pump the oil. We can do magic, but we can’t break the laws of physics. Enter our portable solution, a unit that rolls up to a pick-up point where you can fill it up with fresh oil and dispose of used oil.

Once full, you roll the portable unit to your fryers and hook it up. At this point, it works just like a typical installation. So with just one extra step, you’re still enjoying the hands-free efficiency, safety, and consistency that a typical Total Oil Management set up provides.

“My space is large and spread out”

If you’re a hotel, hospital, university, grocery store, or even a stadium, you might think you aren’t a candidate for the benefits of automation. The logistics of these types of spaces often mean that the tanks need to be placed very far away from the cooking area. Not only that, you may have multiple kitchens to contend with.

Once again, our portable oil management solution means that even the largest facility can automate their oil handling using multiple pick-up points and multiple units, customized to your needs.

“I don’t have enough space for tanks in my back of house”

Grocery stores, convenience stores, even tiny restaurants in urban areas

sometimes barely have room for their fryers, let alone two oil tanks. Not an issue for us. Usually, the size of our tanks simply replace the amount of storage you’re already using for JIBs. But if your space is simply too tight, we can install outdoor oil tanks in a way that’s customized for your set up. They’re heated and insulated, and sit in an enclosure that’s a bit like an oversized Yeti cooler.

“My fryers are too old to work with your modern system”

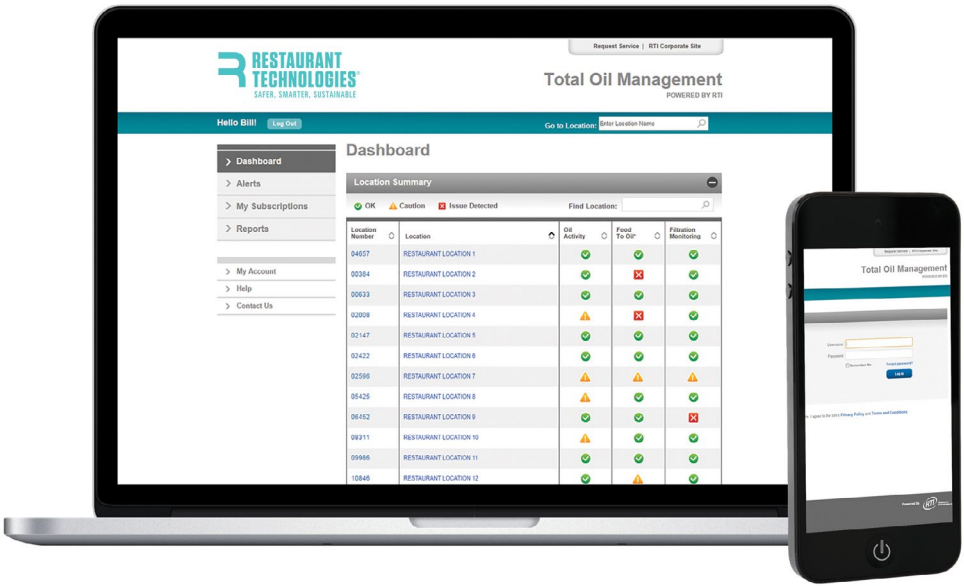
“If we see that you don’t have things like built-in filtration or a smart fryer, we are able to provide a roll up filtration unit,” Bowlds says. “So we’re helping you with every building block that you need to be able to effectively manage your total oil.”

“I don’t want an outside fill box”

Bowlds recalls another customer in a downtown area who asked if the fill box could be placed inside the building, in a more secure location. RT’s answer? “Of course, you can!”

“What we ended up doing is that we put the fill box in the truck loading bay, in the garage of the building itself. So you could close the door behind it and essentially the whole system is secured, but you still have access for a truck.”

Bottom line? Whatever your situation, odds are we can make it work.



Your Perfect Fry

When it comes to helping you make the best fries, installing a system that’s configured for your space isn’t the final stop on the journey. We help you *continuously* optimize your oil management so that you can maximize quality and get the most bang for your oil buck.

How? It centers around the TOM Web Portal, your customizable one-stop oil monitoring shop. The portal can help you hone your ideal filtration cadence, make sure your employees are following best practices no matter how many restaurants you operate, and discover ways to become smarter and more efficient when it comes to your oil usage.

Filtration Matters

No surprise here: The quality of the product you serve your customers is only as good as the quality of your oil. Contaminants such as bits of food, undissolved salts, and carbon build up in the fryer, can negatively impact the flavor and quality of your fried foods.

That’s why it’s critical to keep your oil as clean and fresh as possible through regular filtration.

As a rule of thumb, you should filter twice a day for five minutes at a time. This can vary greatly based on the volume and types of foods you fry. Each restaurant’s standard operating procedures (SOPs) must be adjusted according to their own needs.

The reality is, however, manually topping off and removing used oil after filtration is a dirty, dangerous, and time-consuming process. It’s understandable that sometimes your staff may procrastinate this dreaded task and under-filter, resulting in degraded food quality. On the flip side, overzealous over-filtering leads to wasted oil, which translates into wasted money.

It can be hard for even the most engaged owners and operators to track whether staff are following best practices, especially when juggling multiple locations. Fortunately, the

Certified Fresh

Q: What do the acronyms NSF, UL, and ETL have in common?

ANSWER: They're the certifications you get with RT equipment that provide both peace of mind and safety. You're not going to get this kind of quality from off-the-shelf equipment.

It breaks down like this:



NSF (National Sanitation Foundation): If the tank isn't certified, it's anybody's guess whether or not contaminants will be introduced into the oil.



UL + ETL (Underwriters Laboratory + Electrical Testing Labs): These certifications mean you can rest assured that your system is going to operate at the highest level of safety. Big bonus: These certifications make it easier to get insurance breaks or benefits.

TOM Web Portal makes it easy. This online tool gives you access to key data points that can ensure you're optimizing your fry day in and day out.

As Bowlds explains, "When it comes to filtration, owners want to know that it's actually happening. That's where filtration monitoring comes in. We basically look for electricity flowing into the filtration pump of the fryer, or we hook up our roll-up filtration box for them, and we can monitor how many filtration cycles they've run. We can customize that too and get their feedback on how long they want to be filtering each day, or how many times."

Use It, Don't Lose It

Along with important filtration data, the TOM Web Portal can provide insight into your oil usage by calculating your food to oil ratio.

Being able to see if you're under- or over-using oil empowers you to be able adjust and optimize your filtration practices to become more cost effective.

Burger King franchisee C.J. Timoney finds the ability to track and compare oil usage across his eight locations invaluable. "You can essentially track every aspect of your oil management with this solution and know exactly how much each location is going through relative to your other locations," he says. "You can also rack and stack them and create a friendly competition among your locations to come up with better oil usage and save your company money."



**READY TO START
OPTIMIZING YOUR
OIL USAGE?**

This guide is provided for informational purposes only. While we have made every effort to ensure the accuracy of the information contained herein, we cannot guarantee that it is complete or up-to-date. You should not rely on this guide as a substitute for professional advice or guidance.

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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.



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