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Global Tier Partners with RTI to Improve Monitoring in Professional Kitchens

New telemetry system tracks equipment efficiency – improving bottom-line performance

MINNEAPOLIS, MN—(December 11, 2006)—Global Tier, an information utility and technology development firm, today announced a strategic alliance with Restaurant Technologies, Inc. (RTI) to develop a software-based monitoring system for professional kitchen equipment. RTI is a leading provider of cooking oil management services to the food service industry, and together the alliance will create and implement tools with the goal of reducing cost, improving food quality, and increasing profitability for restaurant and other food service operators.

Global Tier previously was instrumental in creating RTI's existing telemetry system for the RTI Total Oil Management (TOM) program. Global Tier will collaborate with RTI to upgrade the TOM system interface to a software platform that monitors industrial kitchen appliances around the clock. Food service operators can view reports and receive alerts on their kitchen equipment at one or multiple sites.

“Tracking data to monitor operational efficiency is a key component to a professional kitchen’s success,” said Matthew C. Jennings, founder and chief executive officer of Global Tier. “We are pleased to partner with RTI to further develop an operational dashboard that is already leading the industry in data management and information for the food service industry.”

David Barczak, General Manager at Global Tier, adds that, “Our alliance will enable the food industry to provide better customer results through higher-quality service. That’s what this alliance is all about.”

Today, most restaurant owners measure operating efficiency using point-of-sale information and sporadic manual record keeping gathered from monitoring gauges on appliances. The new RTI dashboard takes all this to the desktop while monitoring a host of industrial kitchen equipment, such as refrigerator temperatures, oven temperatures, cooking temperatures, and coffee pots. The system is based upon a telemetry system programmed to track data and provide easy-to-read reports via their computer desktop.

“Offering a tool to track equipment performance to restaurant and other food service

operators will drive improvement right to their bottom line,” said Jeffrey R. Kiesel, chief executive officer at RTI. “Our TOM telemetry interface for oil management has already helped our customers reduce cost and improve safety within the commercial kitchen. Extending this platform to other equipment in the professional kitchen will offer our customers a complete process for managing equipment.”

For more information about RTI and its TOM telemetry system, visit the company’s website at www.rti-inc.com.

About Global Tier

Global Tier, based in Minneapolis, MN, is an information-utility and professional services firm founded in 1999. Global Tier specializes in network-enabling equipment, targeted application development, data collection, and data management. Today, Global Tier presents management analytics to multi-unit restaurant firms and equipment manufacturers and supports over 200 other companies through information and web-based services.

Global Tier was born out of the Founder’s experience working for a Big Six consulting firm where they experienced the value of beginning business process improvement and technology initiatives with an understanding of the business environment, challenges, and opportunities before designing and engineering a solution. More information is available at www.globaltier.com.

About Restaurant Technologies, Inc.

Restaurant Technologies, Inc. provides frying oil services to over 13,000 customers across the U.S. The company’s unique business model has won it acclaim and long-term business from some of the most prominent names in the restaurant, grocery, and foodservice industry and fueled greater than 50% annual growth since its founding.

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