**From:** Cormac Ronan <cormac.ronan@HeatherGardensmail.com>

**Sent:** Sunday, January 21, 2024 2:33:37 PM

**To:** Robin Omeara <[robinomeara@hgmetrodist.org](mailto:robinomeara@hgmetrodist.org)>; Joshua Bottini <[joshua@battlebornandco.com](mailto:joshua@battlebornandco.com)>; Holly Shearer <Holly.Shearer@HeatherGardensmail.com>

**Cc:** [tmerges@comcast.net](mailto:tmerges@comcast.net) <[tmerges@comcast.net](mailto:tmerges@comcast.net)>

**Subject:** Something for the Meeting on Thursday FW: Restaurant Technologies Follow Up

Hello Robin,  here is the information for the company that delivers fryer oil  ….  It has definite potential,  will make the work a lot easier when changing the oil and has possible insurance savings ….  Its much safer that the way we do it right now and would be a time saving tool …. Its similar to the pepsi and coffee machine we have,  we don’t pay for the equipment and just have to buy our oil from them.  It is environmentally safe and helps reduce waste  ….

Thanks

Cormac

**From:** Andrew Rockhoff <arockhoff@RTI-inc.com>  **Sent:** Monday, January 15, 2024 3:08 PM **To:** [joshua@battlebornandco.com](mailto:joshua@battlebornandco.com) **Cc:** Cormac Ronan <cormac.ronan@HeatherGardensmail.com> **Subject:** Restaurant Technologies Follow Up

Good afternoon Josh and Ronan,

Thank you both for the time on Friday and for allowing me to learn more about your current kitchen operations. I have put together the pricing quote for the Total Oil Management System for you to review before moving forward. The quote attached includes the monthly program fee with our outdoor tank system as well as the fresh oil cost and used oil cooking credit. We can also set up a call with your insurance broker and our insurance consultant to determine some potential premium savings that are possible as well, due to the team no longer having to manually handle the oil.  I also did not account for the labor savings in here as well, with having the switch to add and dispose it will be a much less time-consuming process for the kitchen staff.

The program fee is sent 1x per month as an invoice, and the oil is only billed upon delivery. The outdoor tank holds 1300lbs so we would only be delivering oil every 2 months or so.

If you have any questions on this before moving forward with our agreement, please let me know and we can set up time to discuss.

To put the agreement together for you I would need the following information:

-Registered LLC name and address

-Agreement signers name, email address, and phone number

-Preferred payment type-NET Terms or EFT automatic withdrawal.

Thanks again and I look forward to working with you.

