DRIVING TEMPERATURE COMPLIANCE AND ENERGY SAVINGS AT QUICK SERVICE RESTAURANTS

A Case Study

“WattMan reduced energy consumption by 15% and improved compliance by 60%”

ABOUT WATTMAN

WattMan, an IoT based Building Management System from Zenatix, helps QSRs with 100s of outlets spread across the country reduce their energy consumption by up to 15% and improve their temperature compliance through automated and intelligent control and monitoring.

CUSTOMER PROFILE

A renowned QSR chain with more than 1,000 outlets spread across India spends approximately Rs.100 Cr (~ USD 15 million) on electricity.

Pain points of a chain of Quick Service Restaurants

QSRs usually have 100s and 1000s of outlets geographically spread out. Manual operations in such distributed infrastructure adds to the complexity and therefore, becomes a major pain point for operations team.

High Electricity Bills

Air conditioners, being the biggest energy guzzlers, require attention to avoid any wastages. Since there was no central visibility into their operation, the ACs were mostly found running all through the day, even outside of customer hours. There were also times when ACs were broken and the operations team was not aware of it impacting the customer experience and brand dilution.

Poor temperature compliance in refrigeration units

Prior to WattMan, temperature inside refrigeration units was manually recorded every few hours and the reports submitted to management at the end of the month. This involved high level of manual intervention leading to poor compliances.
Maintaining health of air conditioners and refrigeration units in distributed infrastructure

One of the biggest challenges faced by the restaurant chain was keeping a track of health of its electrical assets. Since there was no central visibility, head of operations & maintenance had no way of identifying when cold room or an air conditioner needed maintenance/replacement.

WATTMAN TO THE RESCUE

WattMan, an IoT based energy and asset management system, provided central control and monitoring of electrical assets to the operations team.

ENERGY SAVINGS

With the help of sophisticated schedules taking footfall, ambient temperature and indoor temperature into consideration, WattMan was able to reduce energy consumption by 15% across restaurants.

TEMPERATURE MONITORING

WattMan provided central visibility to operations team and gave real time notifications in case of abnormalities which helped improve compliances by over 60%.

PREVENTIVE MAINTENANCE

WattMan sent alerts to concerned personnel when air conditioner or cold room required maintenance. This helped the restaurant maintain quality of food and customer comfort avoiding any delays otherwise led due to complete breakdown of those.