



# IoT Monitoring SAVES Restaurant THOUSANDS

Knowledge is power, and in restaurant management knowledge about how things can go wrong can translate into thousands of dollars in savings. Many people think that restaurant problems all revolve around the customers, but from an operational standpoint there's a lot that can go wrong that has nothing to do with them at all. Equipment can malfunction, and employee misuse or neglect can cost your business valuable time and resources.

Knowledge is how you mitigate these risks, and it's what's driving the trend toward IoT (Internet of Things) devices that visualize all of the little issues that can pop up in restaurant equipment, from freezers to stoves. Sensors and software that communicate information to staff and management can be the difference between a momentary lapse of judgement and an enormous loss. IoT, paired with the maintenance policies you already employ, can create a near-perfect shield against the mechanical issues that plague the industry.

## Early Detection Saves Restaurant Thousands of Dollars

When the Iconic Knoxville eatery Calhoun's On the River installed OptumSoft's SMART Refrigeration system, the management team knew that it would cut down on problems caused by human error. But they didn't know that it would save more than that thanks to information provided by the system. In one instance, the Smart HVAC sent the restaurant manager a message that the temperature in the walk-in freezer was dropping rapidly and had just hit -12 degrees Celsius. The temperature wasn't yet different enough from normal for the staff to realize something was going wrong, but nevertheless the temperature was far lower than it needed to be to keep food safely stored.



## CASE STUDY

Thanks to the alert from Smart HVAC, the maintenance company was able to come in and identify a small-scale human error that could have cost the company thousands of dollars in wasted energy costs. In the long term, a cooling system working that hard would also be far more likely to burn out faster, resulting in higher repair costs down the road.

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### Catch Problems Before They're Visible

Events like kitchen fires are obvious and observable, but there are far more “ghost problems” that go unnoticed for long periods of time. If Calhoun’s had not received a notification that the freezer was too cold, it could have taken months or even years to realize there was an issue. This would have resulted in thousands of dollars of wasted energy costs and significantly more wear-and-tear on the equipment. Something as simple as a temperature alarm can make the difference between profit and loss.

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