

Making dining fine

We thrive on social interactions, and restaurants help create a world of memorable experiences. Today, there is a need for a safer, more reassuring experience.

As a globally acclaimed Building IoT visionary*, EcoEnergy Insights can support restaurant operators in their endeavor to welcome customers back again.

We bring our expertise to these 6 main areas of focus:

- Food safety
- Cooking area safety & comfort
- Refrigeration equipment health
- Dining area safety & comfort
- HVAC equipment health
- Cooking equipment health

For award-winning remote services, reach out to info.ecoenergy@carrier.com

*EcoEnergy Insights is positioned in the Visionary section in the Frost Radar chart in Global BEMS market, 2019.

Safety – the key ingredient

A fine experience is built on food safety. Today, the need to reassure customers and value their trust, has only gotten amplified.

With solutions powered by the CORTIX™ platform, restaurant operators can better maintain:

- Temperatures within the critical control limits in refrigeration units
- Proper oil temperature for hot equipment and filtration cycles
- Cooked food at proper temperature

Food safety on your mind? EcoEnergy Insights can help manage food safety. For award-winning remote services, reach out to info.ecoenergy@carrier.com

Cleaner air for a better experience

What makes the experience fine, is what you don't see. Apart from the décor, music and lighting, there is a need to monitor air quality, temperature and humidity to help enable healthier and safer indoor environments.

With solutions powered by the CORTIX™ platform, restaurant operators can:

- Improve air quality with purging of air before start up and enable higher ventilation during operation.
- Keep relative humidity within the recommended range
- Monitor set points and schedules regularly

Looking for Air Quality Management? EcoEnergy Insights enables restaurant operators. For award-winning remote services, reach out to info.ecoenergy@carrier.com

Deliver excellence with every dish

Teams deliver excellence and restaurants thrive in a truly collaborative environment.

With solutions powered by the CORTIX™ platform, restaurant operators can:

- Monitor operating performance of key cooking equipment like fryers, ovens and grills
- Monitor critical parameters like oil change cycles, efficiency, preheat cycle time and baking temperature
- Identify anomalies in operating conditions that indicate a potential breakdown

Looking for better efficiencies? EcoEnergy Insights enables restaurant operators. For award-winning remote services, reach out to info.ecoenergy@carrier.com

Better air with better HVAC equipment

Operational efficiency usually works quietly, behind the scenes. Today, HVAC equipment needs to be maintained to deliver occupant safety and comfort.

With solutions powered by the CORTIX™ platform, restaurant operators can:

- Monitor airflow, air distribution and humidity as per available guidelines and best practices
- Schedule regular filter cleanings
- Monitor health of the compressor and check for early signs of failure
- Identify equipment that need servicing

EcoEnergy Insights enables restaurant operators to manage HVAC equipment health. For award-winning remote services, reach out to info.ecoenergy@carrier.com



Keeping it cool can't get any easier

There's so much more to restaurants and superior refrigeration can contribute significantly.

With solutions powered by the CORTIX™ platform, restaurant operators can:

- Monitor freezer defrost cycles regularly to prevent ice accumulation and avoid breakdowns.
- Monitor compressor health and identify early signs of failure
- Identify equipment that need servicing
- Monitor whether the food storage policy is followed rigorously

Refrigeration equipment solutions from EcoEnergy Insights. For award-winning remote services, reach out to info.ecoenergy@carrier.com



Cook to perfection, every time

Better equipment health enables preparing food that's healthier. It's as simple as that.

With solutions powered by the CORTIX™ platform, restaurant operators can:

- Monitor operating performance of key cooking equipment like fryers, ovens and grills
- Monitor critical parameters like oil change cycles, efficiency, preheat cycle time and baking temperature
- Identify anomalies in operating conditions that could lead to a potential breakdown

EcoEnergy Insights enables restaurant operators to manage cooking equipment health. For award-winning remote services, reach out to info.ecoenergy@carrier.com



About EcoEnergy Insights

EcoEnergy Insights is a leading provider of AI and IoT-enabled solutions to digitally transform building and equipment operations. Their CORTIX™ platform collects data from multiple sources, analyzes it, acts on defined deviations autonomously and offers predictive actionable insights. The platform, combined with expert human analytics, has been delivering award-winning outcomes in comfort, maintenance and energy efficiency across multiple industries such as retail, hospitality and banking. EcoEnergy Insights is a part of Carrier Global Corporation, a leading provider of innovative HVAC, refrigeration, fire, security and building automation technologies. For more information on EcoEnergy Insights and the CORTIX™ platform, visit www.ecoenergyinsights.com and www.cortix.ai.

