



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.





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







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





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





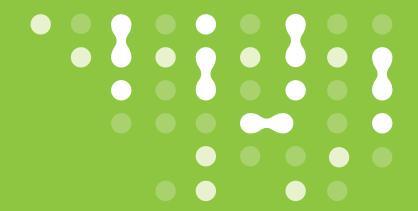
Cook to perfection, every time

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.

