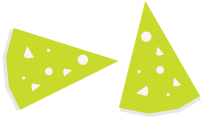




# A LARGE INTERNATIONAL PIZZA DELIVERY CHAIN SWITCHED TO RESULTS

**Direct savings of 12% over 8 months**  
along with improved customer delight.



### The Need:

- Reduce energy cost as it is the third largest and fastest growing cost, increasing year on year.
- Food safety assurance to assure product quality.
- Customer dining experience assurance.
- Data-driven analytics approach to manage energy and align crew behavior.

## ANALYZE

**1000~2500 sq.ft.** | **\$12Mn+** | **700**

Average area per restaurant | Annual energy spend | outlets

Quick Service Restaurant with dine-in & delivery facilities

Major energy loads: HVAC, Lighting, Refrigeration and Kitchen Equipment



**14**  
Operational  
Energy  
Conservation  
Measures  
Implemented

### The Solution:

5 year Managed Restaurant Energy Services (MRES) program leveraging unique **Service Window™** framework with 3-pronged site energy control levers.

- Local Site Automation for Fire-up and Fire-down control.
- Ready-to-use intelligence to crew and technicians through intuitive WEM Apps.
- Centralized Energy Operations Center (EOC) for continuous benchmarking & raising the system-wide efficiency bar.
- Advanced Analytics offering business benefits like enhanced asset performance, right design of equipment, improved customer delight and better food storage compliance.

## ACHIEVE



### The Results:

- Centralized view of operations of the entire restaurant network.
- Enabled the brand to differentiate itself as an Environment Conscious brand.
- Improved customer comfort by dining environment assurance.
- Improved food storage compliance.

**12%**  
average savings across sites generating profit equivalent to 3% Same Store Sales (SSS)

## ACCELERATE

### The Future:

- Integration of Operations & Maintenance transformation program with MRES to make the restaurant chain agile.
- Continuous training and awareness for the crew on best practices.

