



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 | **\$12 Mn+** | **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.

