

REDUCE FOOD WASTE

WITH REFRIGERATION MONITORING



Drive Greater Efficiency and Lower Food Waste with Real-Time Refrigeration Monitoring

ONE OF THE ONGOING CHALLENGES for every food service manager is food safety and avoiding food waste. Those sunk costs can make it more difficult to meet your client guarantees. But managing refrigeration temperatures manually can be difficult — and a constant drain on resources. What's more, it is only one point in time and not a dependable process.

There is a smart solution — AIWX™ Connect. This Internet of Things (IoT) sensor based technology continuously records temperature and humidity. If there is an outage, equipment failure and or doors left open leading to unacceptable temperature ranges you are notified and able to respond immediately.

HOW REFRIGERATION MONITORING WORKS

The AIWX™ Connect refrigeration monitoring capability captures real-time freezer, refrigerator, grab-and-go and open air display equipment temperatures and humidity levels — and sends alerts when operating outside of acceptable ranges to prevent costly product spoilage and unexpected inventory losses. **It helps you protect your valuable inventory, brand reputation and enhance inspection performance** using wireless temperature sensors and an industry-leading remote monitoring app that provides real-time reporting and instant SMS text message and push notifications alerts.

GAIN THE POWER OF AIWX™ CONNECT

Aramark's AIWX™ Connect (Aramark Intelligent Workplace Experience) is an intelligent, data-driven, IoT-based system, that provides solutions for facilities management and food services. It includes a suite of smart spaces and systems solutions with data intelligence that drives efficiencies, cost savings, risk mitigation and enhances customer service.

AIWX™ Connect combines real-time data with Aramark's deep facilities expertise to identify actionable insights that need immediate attention. It leverages sensor technology that monitors a wide range of building conditions and occupant needs in real-time — like refrigerator monitoring. Alerts ensure prompt responses so that issues can be handled quickly and with minimal to no damage or loss.



EQUIPMENT

- Wireless industrial-strength temperature sensors in each refrigeration and/or freezer box continually recording temperature and humidity levels.
- Customizable temperature thresholds based on units — just set sensor reading thresholds and configure alert settings.
- Real-time text and/or email alerts (no Wi-Fi required!) notify you when units go out of temperature threshold, avoiding outage events and food waste. It also ensures quality and customer satisfaction as buyers grab snacks and beverages at the expected temperatures.
- Highest standards of data protection, ensuring end-to-end embedded AES encryption.

DASHBOARD & REPORTING

- 24/7 remote monitoring enables data-driven decisions and understanding of repeated trends and continuous needs.
- Accurate data recording ensures compliance visibility for all regulatory standards, including FDA, FSIS, CDC and local agencies.
- Virtually supervise all refrigeration units from one centralized dashboard.

MAKE YOUR JOB EASIER

AIWX™ Connect makes your job easier and helps you reach your food service management goals thanks to these five leading benefits:



Mitigate food waste: Because your cold food inventory is always stored at the exact right temperature, your cold food waste is nearly eliminated. You're better positioned to meet your client guarantees and customer expectations.



Eliminate manual temperature logging: Keeping your refrigeration temperatures accurate manually can be a drain of your time. When temperatures are managed automatically, you're freed up to spend time on other managerial priorities.



Retroactively print a temperature report:

Demonstrate monitoring practices in response to a HD inspector—any time.



Easy setup and operation: AIWX™ Connect is not a heavy lift to implement — you can set it up in minutes. You can immediately put it to work and enjoy its self-administered operation.



Enjoy Wi-Fi-less operation: AIWX™ uses LoRaWAN technology to transmit data. This works in an unparalleled range of 1,200+ feet, operates at peak efficiency without Bluetooth or WiFi and completely independent of your IT Infrastructure.

THREE RIVERS SD GAINS \$15,600 IN SAVINGS AND 22% ROI

Following the deployment of AIWX™ Connect refrigeration monitoring, the Three Rivers (OR) School District realized a savings of \$15,600. In just two months, the program mitigated food loss during six separate events—from low refrigerant and compressor failure to power loss and a door left ajar. Thanks to early detection and notification, issues were immediately corrected and service professionals were deployed exactly when needed. The early detection and real-time alert solution resulted in a 22% ROI.

“The AIWX™ Connect technology gives us peace of mind.”

— Dave Venezuela, Superintendent, Three Rivers School District



Refrigeration monitoring was an ongoing challenge for Amtrak. Too often, coolers or freezers stop functioning over night when no one is at the facility. Dining services managers wake up to find a cooler or freezer full of spoiled products. AIWX™ Connect resolves this issue — and the managers have one less problem to worry about.”

— Michael Abbamondi,
Food Quality & Standards Director, Amtrak

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