

Managing Refrigeration Costs is Crucial for Today's Grocer

accruent

REMOTE MONITORING, MAINTENANCE MANAGEMENT,
AND ENTERPRISE REFRIGERANT MANAGEMENT



Today's grocer is focusing on the customer experience and ensuring customers have access to the products they want when they want them. Grocers spend anywhere from 20-30% of their maintenance budget and as much as 40% of their energy budget managing refrigerated cases, walk in coolers & freezers, and other refrigerated assets in their stores. Keeping your refrigeration running efficiently and within temperature at all times, is imperative to serve customers, provide top quality product, keep food safe, and keep maintenance costs down.



Eliminate critical food loss due to refrigeration failure



Increase equipment uptime to optimize customer experience



Access real time maintenance data through a single unified dashboard for actionable insights

Grocers must find ways to manage costs across their enterprise without compromising critical refrigerated assets that keep their food and customers safe. This balance can be increasingly difficult considering grocers must manage more refrigeration units than ever before and the margin for error is slim, as entire cases can be lost after only a few hours of lost performance or failure. Grocers need a better way to maintain and monitor their refrigeration guarding against food loss while staying within their maintenance budget.

GUARD AGAINST FOOD LOSS AND SAVE MONEY

- Predict if a case is going to fail and fix it before catastrophic failure occurs
- Use automated work flows to ensure controllable food loss is eliminated
- Avoid emergency work orders due to catastrophic failure
- Automatically ensure setpoints are set properly and assets are achieving the correct temperature

GAIN ACTIONABLE INSIGHTS

- Filter out non-actionable alarms and reduce costly truck rolls with predictive monitoring
- Provide automatic notifications and automated phone calls to site personnel to check on key issues before rolling a truck
- Automatically utilize equipment performance data to verify if an alarm requires attention

ENSURE CORPORATE AND REGULATORY COMPLIANCE

- Monitor global setpoints, issue global commands, and back-up and restore setpoints and controls if they are changed
- Track and maintain food and safety standards to show that your cases are keeping temperature
- Ensure compliance with EPA 608 guidelines and state laws with reports
- Ensure that a certified technician is working on your cases

SPEND LESS TIME IN MAINTENANCE ISSUES

- Ensure your staff are spending more time with customers and less on maintenance
- Define specific escalation paths and associated actions
- Create work order automatically for high-priority issues



“Before we were only monitoring 7am-11pm. Now we monitor 24/7, 7 days a week, 365 days a year”

- Ed James, Central Services Performance Manager

Contact sales@accruent.com to schedule a demo