



Restaurant connected solution

EcoStruxure™
Innovation At Every Level
Facility Expert SB



Customer needs

Restaurant owner

- Prevent prolonged failure on negative cold room:
- avoid loss of stored food
 - avoid trouble in meals preparation
 - quick fixing of issue.

Closely monitor restaurant operation:

- secure deep fryer is OFF when away from restaurant
- make sure slow cooking oven is cooking normally at night
- make sure air conditioning is operating when needed.

Consume less energy:

- get a clear view of total energy consumption and of the major consuming equipment
- reduce energy consumption without jeopardizing business.

Electrician

The electrician working on the project wants a solution that:

- provides innovative solution to better fulfill his customer's need
- increases customer satisfaction & loyalty
- is easy to design, quote and install.

Proposed solution

EcoStruxure Facility Expert SB is the mobile application for the restaurant owner that provides intelligent alarms and visibility on the operation of key equipment.

It also allows monitoring and comparing energy consumption and flexible planning.

It is connected to the restaurant owner's personal account in Schneider Electric secured server.

Acti9 Smartlink EL B turns the electrical switchboard into a connected object. It picks up information from the electrical panel and sends the data to the Schneider Electric secured server in cloud for processing and analysis.

Connected electrical panel

Acti9 Smartlink EL B is connected to internet through internet router of the restaurant.

Connected devices in the electrical panel:

- load monitoring and energy monitoring with PowerTag
- load control with Acti9 connected devices
- temperature analog sensors.

Electricians / customer benefits

Restaurant owner benefits

Monitor that key equipment are operating normally:

- get alerted if negative cold room is OFF
- reclose breaker after tripping to power negative cold room
- check deep fryer is OFF and get alerted if it is ON out of opening hours
- get alerted if slow cooking oven is OFF when cooking during night time even in case of breaker tripping
- get alerted in case of air conditioning if ON out of opening hours

check and get alerted on temperature in negative cold room and restaurant room.

Keep control on operation:

- switch ON or switch OFF deep fryer and air conditioning
- schedule external neon sign lighting.

Set energy efficiency actions without compromising the effectiveness of the restaurant:

- monitor total energy consumption
- monitor energy consumption of major consuming equipment: cold room, oven, deep fryer, air conditioning
- compare energy consumption of various ways to use oven, deep fryer to prepare meals in a more energy efficient manner
- finally reduce energy costs.

Electrician benefits

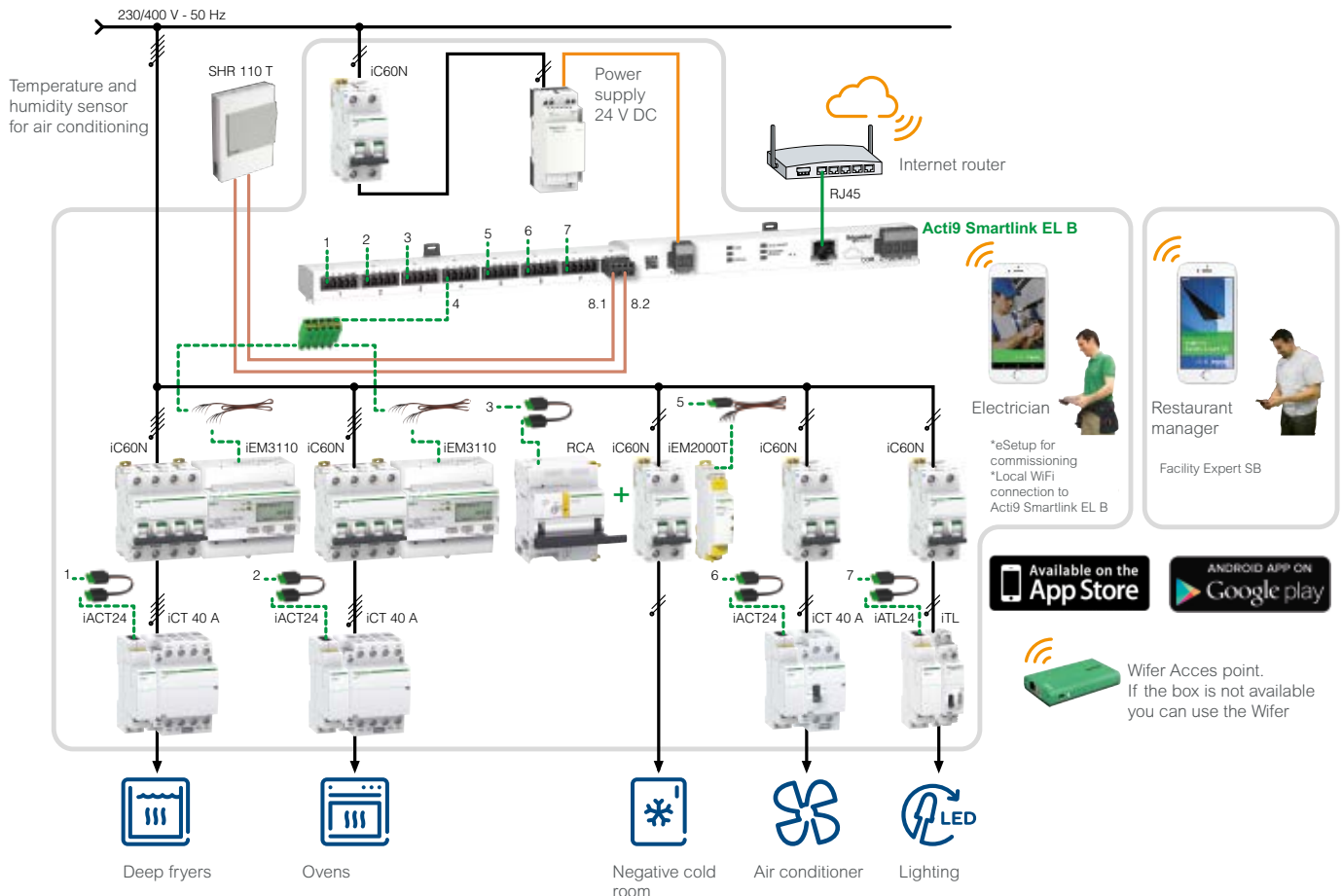
- Differentiate and obtain more valuable leads
- Grow revenue from up-selling connected panel
- Benefit from plug and play configuration with smartphone app mySchneider Electrician eSetup.

Applications

- Bakery
- Restaurant
- Convenience store
- Small industry
- Catering

Suitable for any small business as an add-on in an existing electrical panel or in a new electrical panel.

Solution diagram



Products used

Product	Description	Unity	Cat. no.
Acti9 Smartlink EL B	Communication interface	1	A9XELC08
RCA 2P	Remote control with Ti 24 interface	1	A9C70122
iC60N	3P+N 40 A C curve circuit breaker	2	A9F77440
iC60N	1P+N 4 A, 16 A, 20 A C curve circuit breaker	4	A9F7●●●●
iEM3110	Energy meter	2	A9MEM3110
iEM2000T	Energy meter	1	A9MEM2000T
iCT 3P+N	40 A contactor, 4 NO	2	A9C20844
iCT 1P+N	40 A contactor, 2 NO manual control	1	A9C21842
iACT24	Contactor auxiliary with Ti 24 connector	3	A9C15924
iATL24	Impulse relay auxiliary with Ti 24 connector	1	A9C15424
iTL 2P	Impulse relay 16 A, 2 NO	1	A9C30812
Wifer	Acces point Wifi mobile	1	TCSEGWB13FA0
Power supply	24 V DC	1	ABL8-MEM24006
Temperature and humidity sensor		1	SHR 110T