

Multi-Site Building Automation

75F® offers a single-pane-of-glass monitoring and management solution accessible via Web and mobile app for your restaurants HVAC, Refrigeration, IAQ, Pressure, Humidity, Lighting and Energy Management. View real-time temperature and energy status across sites, drill down to zones and equipment for analysis and remote diagnostics, and push schedule changes and other updates across sites.



HVAC Optimization

Control temperature across zones, create a comfortable kitchen and dining area, and optimize outside air for free cooling savings.



Refrigeration Monitoring

Remote and automated logging and alerts for compliance and quality assurance.



Advanced Lighting

Schedule and automate lighting based on occupancy, daylight harvesting and more.



Energy Management

Save 30-50% on energy across HVAC, Refrigeration and Lighting, and gain insights on efficiency.



Humidity Control

Sense and manage humidity for improved comfort and reduced mold risks, by using RTU to cool and dry air overnight.



IAQ Management

Monitor and automatically manage CO₂ & VOC levels for occupant health and productivity.



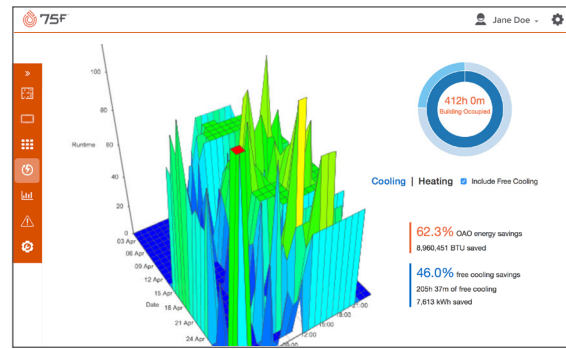
Pressure & Odor Management

Balance differential pressure so doors operate smoothly and so customers don't experience kitchen smells or smoke.



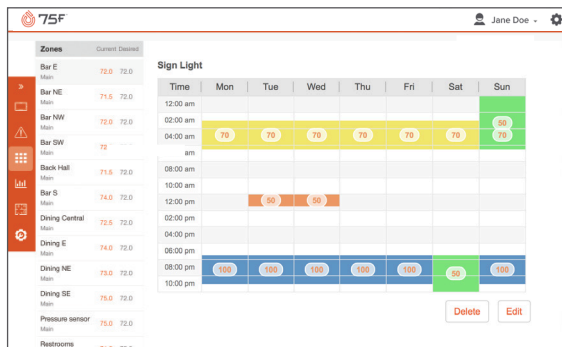
PREDICTIVE HEATING & COOLING

75F® Dynamic Airflow Balancing™ proactively manages the airflow of your restaurant, minimizing energy use and improving comfort, with balanced temperatures across zones.



ENERGY MONITORING & MANAGEMENT

75F® offers energy usage metering, reporting and analysis capabilities, in addition to predictive, proactive controls actively delivering 30-50% energy savings.



ADVANCED LIGHTING MANAGEMENT

75F® Advanced Lighting Management™ delivers lighting based on schedules, occupancy and lighting levels. It even factors sunny and overcast weather forecasts.



PERFORMANCE ANALYSIS

View at-a-glance summaries of performance across your restaurant portfolio. Drill down for real-time deep-dive data at the site, zone, equipment and sensor levels.

75F Restaurant Clients



eBook: Smart Restaurants

Learn trends in energy management systems and the impact of cloud computing. Get an overview of remote monitoring systems, how HVAC automation pays off, plus detailed information on proactive, smart solutions for your restaurant.

Visit www.75f.io/smart-restaurants to download.



We have employees and vendors telling us that they've never been in restaurants in our company that have been this comfortable.

BRIAN D. | BORDER FOODS FACILITIES DIRECTOR