



THE INTERNET OF AIR



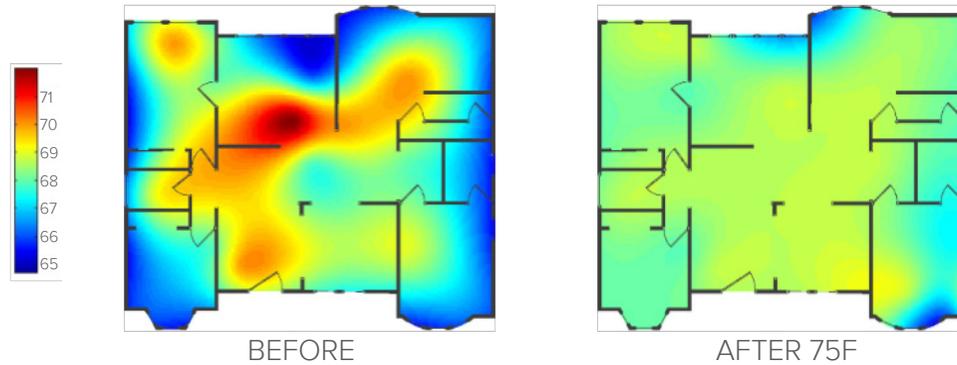
75F

FOR RESTAURANTS

Harnessing the power of
the cloud to deliver comfort

OPTIMIZE COMFORT & SAVINGS

Your buildings are dynamic entities. Your control systems should be just as dynamic. Using the Internet of Things, 75F™ harnesses the computing power of the cloud and packs it into smart control devices that make restaurants more comfortable and energy efficient. A self-optimizing system, our solution does all the work while you enjoy comfort and savings.



ELEGANT DESIGN THAT COMPLEMENTS YOUR SPACE

You dedicate your time to creating beautiful spaces where your guests and staff are comfortable. At 75F, elegant and intuitive design is an important aspect of achieving the perfect balance. From wireless modules to discreet sensors that can blend with your décor, we seamlessly integrate comfort into your environments.

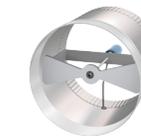


SENSE
Internet-connected sensors take readings every 60 seconds.



ANALYZE

Powered by predictive algorithms that combine sensor data and weather forecasts, the Central Control Unit proactively regulates airflow.

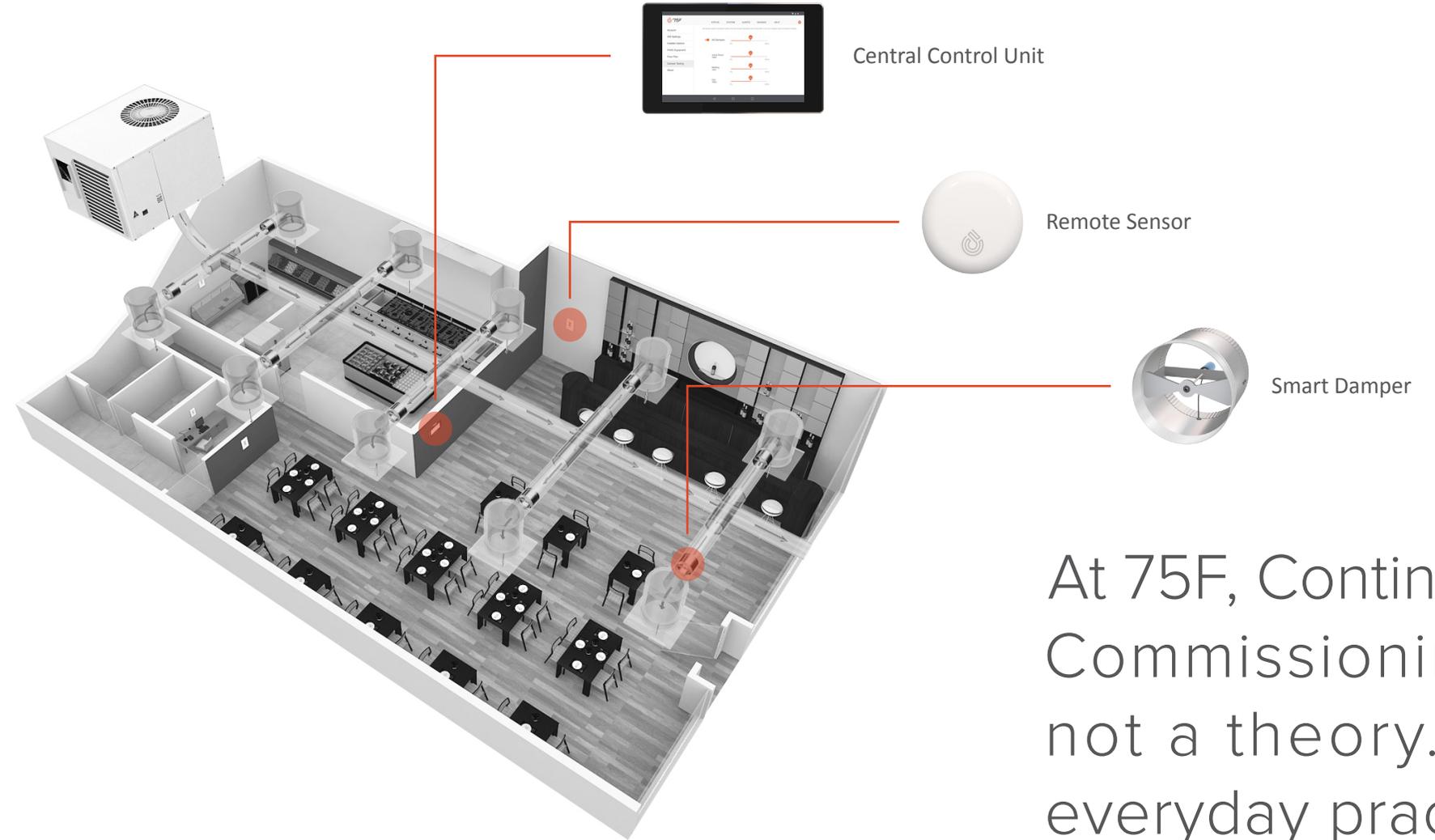


CONTROL
Smart dampers modulate to optimize airflow.

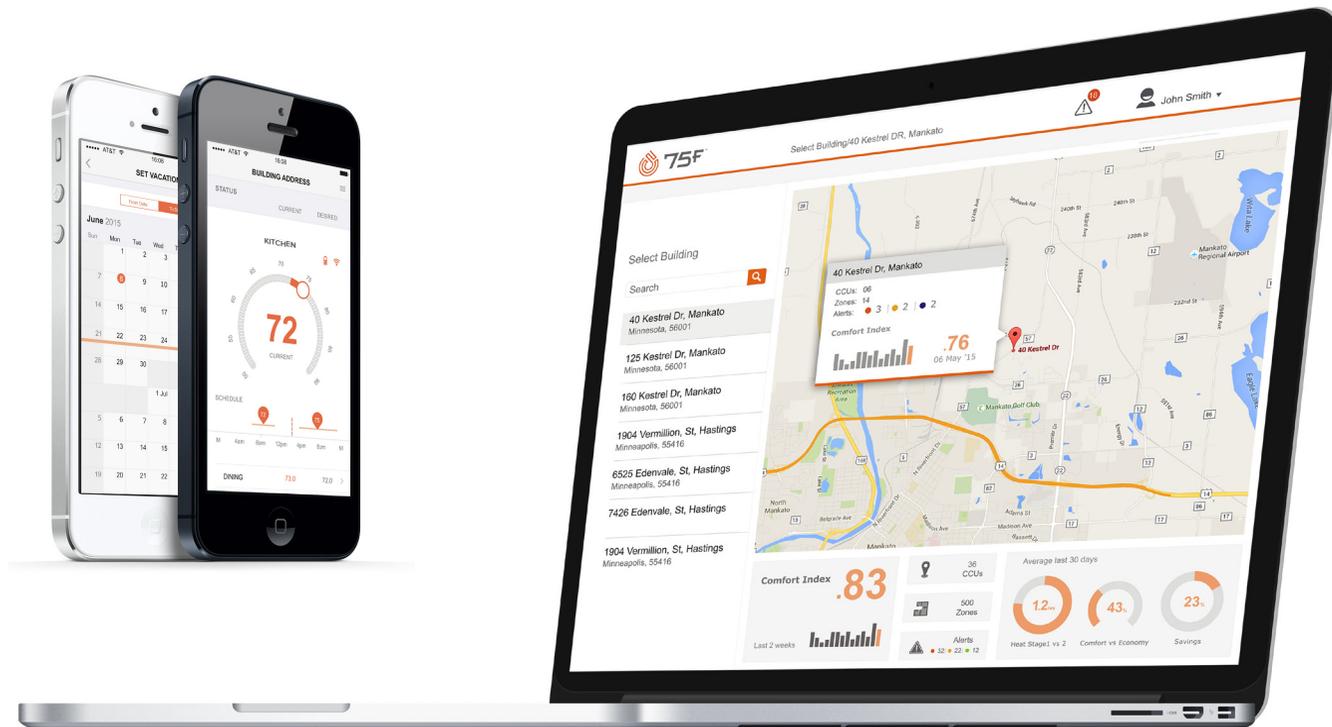
BRINGING THEORY INTO REALITY

The 75F Dynamic Airflow Balancing System™ predicts the behavior of a building. We build a vast data model by taking a reading of all the sensors every 60 seconds. Powerful algorithms analyze and combine the data with weather forecasts in order to send an optimal control strategy to the Central Control Unit. The Central Control Unit sends instructions to move the smart dampers a few degrees at a time, achieving the perfect balance at all times.

The perfect balance that our system achieves is often referred to in theory as “Continuous Commissioning” by HVAC control gurus. At 75F, Continuous Commissioning is not a theory. It is everyday practice.



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CONTROL & MONITOR FROM ANYWHERE

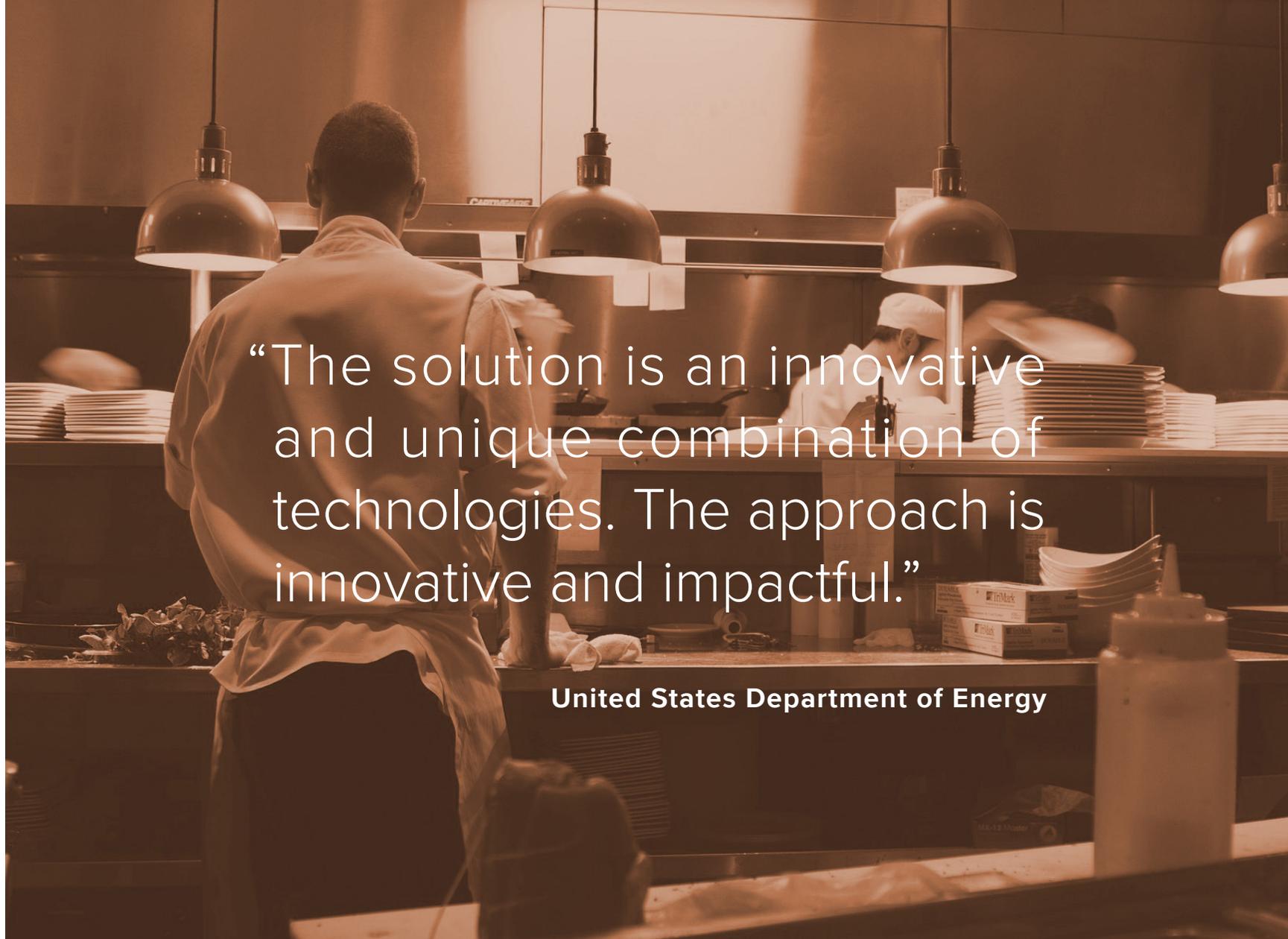
We built Facilisight™, a suite of web and mobile apps, to make it as easy as possible for you to oversee and manage the 75F system across all of your sites.

- Heat maps provide instant insight into how your building absorbs and distributes thermal loads throughout the day
- Policy editor allows you to push complex schedules to hundreds of locations with a single click
- Scheduling feature allows you to mark holidays and easily implement energy savings across your entire portfolio

IMPLEMENT A FULLY INTEGRATED SMART SOLUTION

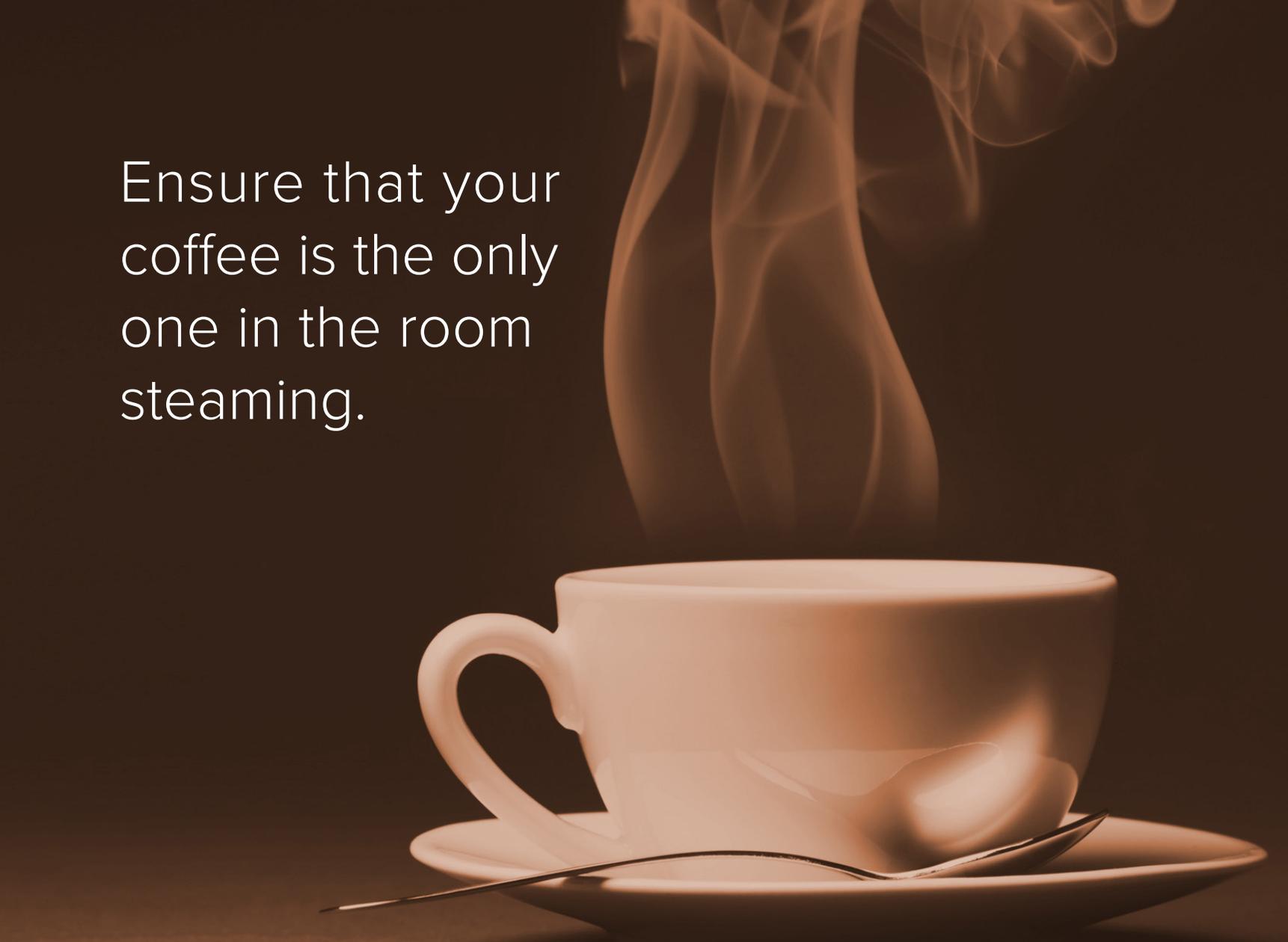
Dynamic Airflow Balancing is only one of many ways 75F delivers comfort and savings. Our complete restaurant automation system offers a variety of smart solutions.

- Integrate with fume hood sensors and exhaust fans
- Lighting control and load control solutions
- Refrigeration system monitoring
- Outside air optimization with Demand Control Ventilation and Enthalpy Economizer
- Peak demand limiting and support for variable time of day tariffs



“The solution is an innovative and unique combination of technologies. The approach is innovative and impactful.”

United States Department of Energy



Ensure that your coffee is the only one in the room steaming.

DESIGNED WITH YOU IN MIND

OPTIMIZE COMFORT

- Guests are comfortable no matter where they are seated
- Keep your staff happy with consistent kitchen temperatures
- Allow your store manager to focus on guest experience

INCREASE BOTTOM LINE

- Reduce your energy costs
- Increase employee productivity
- Non-disruptive installation
- Be more informed and proactive with Facilisight

OUR CUSTOMERS SAY IT BEST

“The 75F system addresses a major issue in small footprint facilities in an easy to install and cost-effective way.”

Brian D.
National Restaurant Chain | Director of Facilities

“To say that I was extremely impressed would be an understatement. I truly was not expecting this. I have worked with Johnson Controls, Honeywell, Andover, Delta, and of course Schneider and you are way ahead of the curve.”

Robb H.
Schneider Controls Installer

A photograph of a restaurant interior, likely a bar or lounge area, with a warm, dimly lit atmosphere. The scene shows a bar counter with stools, tables, and chairs. The lighting is soft and focused, creating a cozy and sophisticated environment. The quote is overlaid in white text on the right side of the image.

“The 75F system installation was easy and straight-forward, this is the best new technology I have seen in my 35 years of HVAC contracting services.”

Mike W.
HVAC & Facilities Maintenance Company | General Manager

PEOPLE ARE NOTICING



Presenter at 2015
Google Demo Day



Winner of AOL's Steve
Case Challenge



Energy Efficiency
National Winner



**Sustainable Buildings
and Climate Initiative**
Partner

United Nations Environmental
Program SBCI Partner



Saving energy, never felt better...

In 2008, the United Nations launched a campaign to raise thermostats in their secretariat building from 70°F to 75°F as one of many strategies to reduce their carbon emissions. We take inspiration from these actions, embodying it in our name and driving both who we are and what we do.

75F is a member of the United Nations Environment Program-Sustainable Buildings and Climate Initiative (UNEP-SBCI), an international platform for stakeholders to jointly carry out activities supporting sustainable development. Globally, buildings are responsible for 40% of annual energy consumption and up to 30% of all energy-related greenhouse gas emissions. We are proud that our solution, which can contribute up to 38 LEEDv4 credits, is helping construct a more sustainably built world.



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