



Electronic Services Food Retail



Energy

Benchmark stores and divisions to promote energy and environmental awareness

Baselining/Benchmarking/Reporting (BBR)

Forecasting models are developed to compare actual energy consumption against predicted consumption for the identification of high energy consumption assets.

Continuous Commissioning Process (CCP)

Using BBR, Danfoss analyzes the energy data to assist in prioritizing corrective action efforts.

Maximize store system efficiency

Electronic Energy Host and Post

Energy data is published in a web based dashboard and is available as a tool for analysis and corrective actions.

Achieve lowest possible energy consumption through store optimization

Password Lockdown

Refrigeration, HVAC and lighting controllers are password protected to prevent unauthorized set point changes.

Setpoint Verification

The current controller readings are compared to customer designated set points. Notification of deviations are provided and Danfoss resets the settings.



Sustainability

Sustain energy savings achieved through optimization tailored to your facilities

Service Manager Tool

A web based tool that facilitates the tracking of service calls from job creation to job completion using scheduling, onsite work tracking completed by contractor.

KPI Dashboard

Web based application to present temperature and energy data via customizable widgets.

Sustain operational efficiencies by quickly identifying potential equipment issues

Temperature Host & Post

Temperature data is published in a web based dashboard and is available as a tool for analysis and corrective actions.

Electronic Notification

Alerts are provided via SMS, Email or other automation means to notify of temperature deviations from established high and low temperature ranges.

Call Center Services

Danfoss Call Center provides notification of temperature issues and alarms.

Remote Fix Services

The Danfoss Call Center analyzes the temperature data and provides corrective actions. Only alarms requiring on-site actions are communicated.



Food Quality

Improve profitability by reducing food loss and ensuring food quality

Hazard Analysis and Critical Control Points (HACCP)

Documentation and publication of food storage temperatures, to comply with local legislative requirements.

Temperature Quality Indicator (TQI)

Documentation and publication of reports indicating assets performance in terms of temperature maintenance.

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