

# Global Restaurant Chain Saved £1.25M in Food Stock In Three Days with IoT Sensors

*Disruptive Technologies tiny sensors, with Infogrid's AI platform, saved money and food during the UK's first Covid lockdown, when nobody else could be there.*

LONDON, UNITED KINGDOM,  
November 19, 2020 /

EINPresswire.com/ -- Infogrid's IoT smart building system, powered by Disruptive Technologies, the creator of the world's smallest wireless sensors, have helped a global restaurant chain in the UK save £1.25M during the first COVID-19 lockdown. When the

lockdown began in the UK, the chain lacked a way to remotely monitor their freezers and refrigeration units. Without employees present to take daily health and safety temperature readings at their 100 restaurants they would have had no choice but to dispose of all food stock.



Sustainability is a core value of DT and being able to fight food waste and save the end customer money is fantastic!"

*Bengt Johannes Lundberg*

Within three days, the chain implemented the Infogrid cold storage solution powered by Disruptive Technologies sensors across all UK sites. The system automatically alerts regional managers when freezers malfunction or their temperature range falls outside of health and safety guidelines so that they can move food to a functioning unit. Not only has real-time data from IoT sensors helped

reduce food waste but also has helped the restaurant to perform preventative maintenance. So far, the sensors have identified eight freezers that were not operating within the expected parameters and found unusual temperature incidents in five others. Thanks to the rapid installation and results, measures were taken immediately and both food and money were saved.

"Crisis averted thanks to Infogrid. I was so impressed at the speed and ease at which we were able to install sensors across every site and start collecting data. Not only did it save £1.25m of



Global Restaurant Chain Immediately Saved £1.25M with Sensor Technology

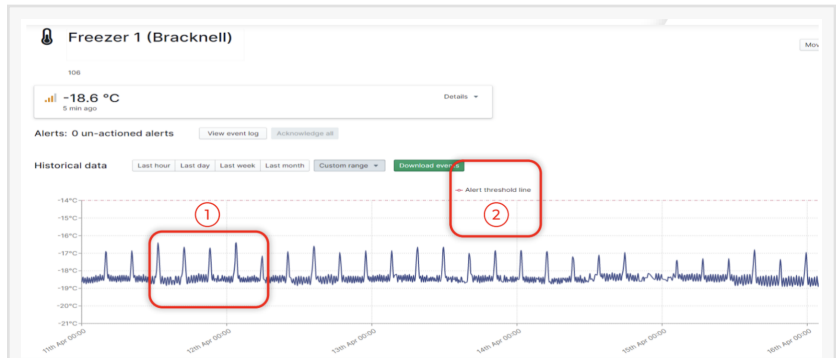
food stock, but it also helped us to manage our sites remotely during the lockdown, and automatically alerted us about multiple faults with our freezers." - Safety and Risk Manager, Global Restaurant Chain.

Disruptive Technologies and the Infogrid cold storage solution offer numerous innovative features:

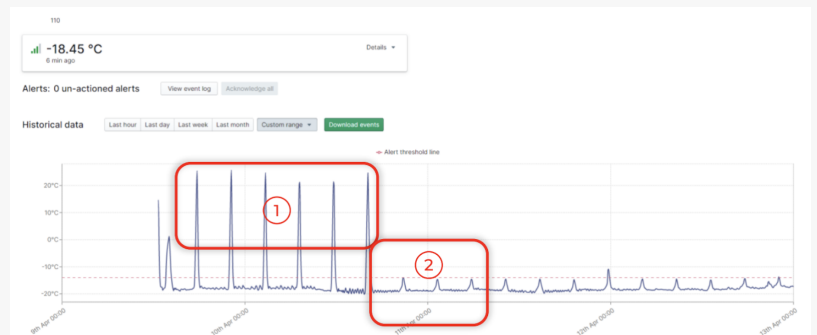
- [Tiny sensors that stick anywhere](#) - 19 x 19 x 2.5mm
- 24/7 remote monitoring
- Real-time alerting to unusual freezer temperature activity and faults
- Plug and play sensors that require no technical knowledge
- End-to-end data encryption
- Sensors with up to 15 years of battery life
- Mechanically robust

"The Infogrid cold storage solution helps restaurants and stores of all sizes securely monitor their food stock remotely," said Bengt Johannes Lundberg, CEO of Disruptive Technologies. "Our easy-to-use, best in class sensors provide immediate benefits in these turbulent times. Sustainability is a core value of DT and being able to fight food waste and save the end customer money is fantastic!"

"The pandemic has impacted 'business as usual' for a multitude of companies, the restaurant industry in particular," said William Cowell de Gruchy, Founder and CEO of Infogrid. "Unforeseen issues arise in unprecedented times, and we are proud to offer smart building solutions, helping businesses



The freezer moves consistently from 0.5-1.0°C, then has a regular (typically every 3 hours) defrost cycle where it warms and cools more than 5°C in more than 1 hour.



The freezer's normal running temperature was identified as acceptable at -18°C, but its defrosting cycle moved almost 45°C to +25°C in less than an hour, posing a significant risk to food safety. The food stock was moved from the freezer.



Food stays fresh during the lockdown with remote cold storage monitoring.

navigate through this period. More than ever, it is important to fight food-waste and focus on sustainability, and without data or remote monitoring it is impossible for businesses to know what is going on inside their buildings during the lockdown.”

[Read the full case study here.](#)

### About Disruptive Technologies

Founded in 2013, Disruptive Technologies is the developer of the world’s smallest wireless sensors. Their sensing solutions simplify data collection and enable digital retrofitting and remote monitoring of all buildings and equipment. Disruptive Technologies provides more efficient and sustainable operations in minutes.



Simple peel and stick the sensor

### About Infogrid

Founded in 2018, Infogrid is making the unfulfilled promise of scalable IoT a reality. Combining the world's smallest IoT sensors with powerful AI, we enable you to optimize and automate your building management, saving time, money, and the environment, whilst improving safety. With Infogrid’s end-to-end system, it has never been easier to deliver a truly smart building.

### Summary

- Infogrid’s smart building solution, powered by Disruptive Technologies, the creator of the world’s smallest wireless sensors, helped a UK-based restaurant chain save £1.25M during the COVID-19 lockdown.
- Within three days, the chain implemented Infogrid Cold Storage technology in all 100 locations.
- “The Infogrid Cold Storage Solution helps restaurants and stores of all sizes securely monitor their food stock,” said Bengt Johannes Lundberg, CEO of Disruptive Technologies.

Pippa Boothman  
Disruptive Technologies  
pippa.boothman@disruptive-technologies.com

---

This press release can be viewed online at: <https://www.einpresswire.com/article/530964189>  
EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors

try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2021 IPD Group, Inc. All Right Reserved.