

A Revolution in Energy and Asset Management for Commercial Kitchens



- Reduce energy costs
- Project total cost of ownership
- Cost-effective equipment replacement
- Minimise financial loss from equipment failure
- Assists meeting environmental targets
- Budgets at the touch of a button

“Imagine if you could calculate and project the lifecycle costs, capital replacement costs and carbon footprint of every kitchen you operate for the next 5 to 15 years? Well, you can, thanks to a new cloud-based service called

CaterOps.”

**Catering Equipment
Journal
November
2015**

An expert system that projects energy consumption, lifecycle costs and the carbon footprint of commercial catering operations

“CaterOps provides a brilliant opportunity to reduce energy consumption, manage your current assets and plan equipment replacement plus improve budgeting”

Mike Hanson AIEEMA Head of Sustainable Business Baxter Storey



What CaterOps Can Do For You!

CaterOps is your solution to forecasting energy consumption and managing assets in an environment where operational demands are continuously changing.

CaterOps will provide you and your team with a tool that.....

- Projects efficiencies over the life of individual or multiple kitchens
- Creates a comprehensive and manageable asset register
- Illustrates how capital investment influences energy efficiency and carbon footprint
- Identifies the most cost-effective strategy for equipment replacement in line with your company's environmental and financial targets
- Reduces the risk of operational downtime resulting from equipment failure
- Calculates on-demand budget forecasts, energy load and carbon emissions which would otherwise cost £1000s to generate

CaterOps is a Very Clever Tool

A comprehensive database is at the heart of the system with built-in diversity factors, energy efficiency technology savings and current list prices for all types and brands of catering equipment.

Simply.....

- Pick your equipment off the database, apply serial numbers or asset tags to generate your asset register
- Enter the life expectancy of your equipment (A condition survey of catering equipment will be required if your records are out of date)
- Add your site-specific operational data – how long each piece of equipment runs a day, how many days you operate each year and the average number of meals or cups of coffee produced
- Add however many kitchens you would like and access the results

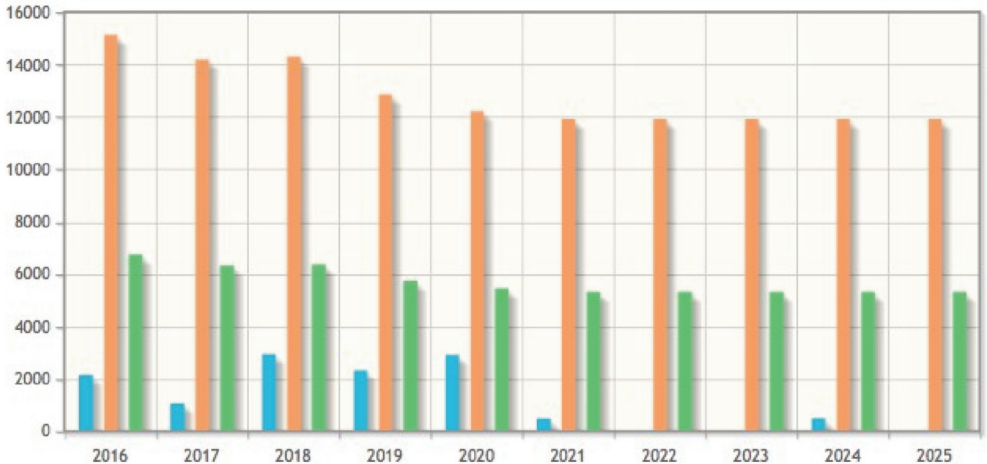
Just Look at the Results.....

Total Cost Over Projection Period £249,714

Energy cost reduction 21.24 %

Energy reduction 21.24 %

CO2 reduction 21.24 %



[Replacement Schedule](#)

The replacement schedules can be downloaded into excel format

Frequently Asked Questions

Q How easy is it to manage the data on the system?

A CaterOps is designed as management tool for Operators and Facilities Managers. The data can be updated by anyone who has security access.

Q Who manages the equipment database and how comprehensive is it?

A New energy efficient equipment is continuously being loaded onto the database by the CaterOps team. All the data and algorithms have been verified by manufacturers and Industry Experts.

Q What happens if some of our equipment is not on the database?

A Our technical team will research older pieces of equipment and find the most suitable replacements as required. For a small charge our team also offer initial condition surveys to get you up and running.

Q How much does CaterOps cost?

A Costs vary depending on the number of installations but the savings will quickly recoup any investment.



CaterOps

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What the Industry is Saying

“CaterOps provides a brilliant opportunity to reduce energy consumption, manage your current assets and plan equipment replacement plus improve budgeting. The clear and simple dashboards enable you to fully understand the environmental and financial impacts of making different choices allowing you to make an informed and balanced decision based on your business’ and clients’ key drivers. We are really excited about the opportunities that CaterOps provides both BaxterStorey and our clients and we are already seeing this develop with a number of our key clients.”

Mike Hanson AIEEMA Head of Sustainable Business BaxterStorey 2016

“It is believed that this is the first time that accurate information has ever been produced for school meals and will be another tool to enable Catering Operators to forecast their equipment replacement strategy.”

Vic Laws MBE, FIH, FCSI Managing Director AVL Consultancy 2015

Arrange an online demo today

Take Control Of Your Assets & Drive Out Cost With CaterOps

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