



**Hilton Metropole Executive Chef says...**

“ Once the system was implemented, I immediately noticed the difference it made to our day to day operations. Our staff member, who used to check the temperature readings, was being utilised more effectively, sorting through and organising deliveries. Even more importantly, the Invisible Systems solution alerted us to a faulty cold room and enabled us to make huge savings from avoiding lost stock due to defrosting ...”

## Case Study Hilton London Metropole Hotel

Hilton London Metropole is one of the largest hotels in central London with over 1000 rooms and 7 kitchens, spread out over different levels and wings of the building. Our Executive chef, needed to monitor the critical food and beverage stores for these kitchens to comply with HACCP regulations. This required a staff member to be out of the kitchen 3 times a day, checking temperature readings around the hotel.

**Hilton London Metropole sought a solution, which would overcome the challenges of the hotel's layout, meet industry requirements and save them time and money.**

The Invisible Systems wireless monitoring system works with a gateway which is mains powered and transmitters that are battery powered. The radio frequency range of the transmitter to the gateway is 15km line of sight, this meant it was a perfect fit for a building the size and complexity of the Hilton London Metropole.

Two gateways were needed for this installation and they were placed in strategic positions to give the best coverage and also to pick up strong GPRS signals.

The gateways send the data to a cloud based software, accessible from any web enabled device, via GPRS using a truly roaming SIM card which will pick up the strongest available provider should one drop out. This means there is no need for IT, no IP addresses or LAN ports which means the system is easy to install, move or add to should the need arise.

### Head of Facilities says...

“The Invisible Systems monitoring system has given me access to energy data that was not readily available, allowing me to make informed business decisions resulting in real cost savings. Alongside this, giving our refrigeration engineer access to the system, has dramatically improved response times and minimised down times of our kitchens critical cold rooms. It's a very powerful tool that has certainly improved and simplified the capture of critical data from a building of this size - which has enabled us to implement cost savings.”



### Benefits

- Automated HACCP & BRC reporting
- Traceable Fridge reports
- Reduced operating costs
- Threshold alerts sent by email, sms or voice
- Approved food grade, plastic housing
- UKAS calibration certificate provided

### Results

- Realtime Online provided instant dashboard and condition status
- £££.s saved on installation and remote asset monitoring and maintenance
- Robust and reliable data collection and displays