



Food & Restaurant Solution using IoT



Why Choose Our Solution?

- Highly Scalable – Supports large asset networks with UWB for precision & LoRaWAN for range.
- Low Power Consumption – Long battery life for minimal maintenance.
- Easy Deployment – Wireless setup without complex infrastructure.
- Flexible Cloud & API Integration – Works with multiple IoT platforms.
- Robust Security & Compliance – Ensures data protection and regulatory adherence.

Transform your asset tracking with unparalleled visibility, security, and efficiency.

Effortless IoT Integration with OmniWOT's Open Cloud Platform

OmniWOT's Open Cloud Platform is designed for seamless connectivity, enabling **Wireless IoT sensors to effortlessly onboard via LPWAN/LoRaWAN Gateways**.

With a **hardware-agnostic architecture**, it supports a broad range of IoT devices, providing **scalability and flexibility** for diverse applications.

Unlock real-time monitoring, smart automation, and data-driven insights with minimal setup effort, making IoT integration more efficient and future-ready.



Key Benefits of Wireless IoT in Food & Restaurant Solution

1. Predictive Maintenance for Equipment Reliability

Wireless Vibration sensors detect abnormal patterns in kitchen equipment (e.g., ovens, mixers), allowing early issue detection and reducing costly breakdowns.

2. Energy Optimization & Cost Savings

Energy monitoring sensors track real-time consumption, identifying inefficiencies in appliances like refrigerators and HVAC systems, helping reduce waste and optimize power usage.

3. Food Safety & Temperature Compliance

Temperature and humidity sensors ensure refrigeration units maintain optimal conditions, preventing food spoilage and ensuring regulatory compliance.

4. Smart Automation for Efficient Equipment Use

Smart plug sensors monitor appliance usage, automating power control to prevent unnecessary operation, extending equipment lifespan, and reducing energy costs.

5. Real-Time Monitoring for Operational Efficiency

Condition monitoring sensors provide live insights into kitchen equipment status via a centralized dashboard, enabling quick decision-making and proactive maintenance.

6. Improved Compliance & Waste Reduction

IoT-based tracking of food storage and energy use ensures adherence to health and safety standards, while reducing food and energy waste, boosting overall profitability.

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