

CASE STUDY

Caspian Grill

\$12k

In annual food waste reduction

30%

Reduction in repair costs

12%

Reduction in energy usage



“Monaire has overwhelmingly delivered on their promise - reducing stress and saving me money.”

EMIN BUZHUNASHVILI, OWNER OF CASPIAN GRILL RESTAURANT GROUP

Caspian Grill is a family-owned mediterranean restuarant business, located in Madison. With 2 locations in Madison, Caspian Grill has earned a stellar reputation for serving great food in an inviting environment.

To maintain HVAC and refrigeration units (Walk-in coolers, freezers), Caspian Grill signed up for Preventative Maintenance contracts (PM) with a local Mechanical Contractor. Despite spending money on PM contracts, equipment failed often and the contractor charged emergency repair fees to fix broken down equipment.

MONAIRE



In many cases, Caspian Grill found that HVAC and refrigeration equipment would fail days after the contractor performed PM services. Despite paying emergency repair fees, the contractor wouldn't perform immediate repairs to fix failures.

The contractor often took multiple visits to resolve the same issue, resulting in higher repair bills and even more downtime.

After years of struggling with high repair and energy bills, Caspian Grill decided to sign with Monaire at their Gammon Road location.

Almost immediately, Caspian Grill started noticing a drop in utility bills. Monaire's energy use optimization algorithms quickly learned Caspian's Grill's schedule and tweaked thermostat settings to minimize energy use without sacrificing comfort.

A few weeks after signing with Monaire, one of Caspian Grill's meat freezers started to malfunction. The thermostat in the freezer was reporting 37°F despite the actual temperature being 45°F. Monaire's sensors caught the discrepancy and Monaire's algorithms quickly identified that the unit's thermostat needed to be replaced. Within hours, Monaire's contractors replaced the thermostat and got the unit back to optimal operation – saving \$1000's in food waste.

“

Detecting my meat freeer's issue and fixing it, happened without me making a single phone call. Monaire's service is impeccable.”

IRENE GELFAND, MANAGER



Make up air filter - Before PM visit

After PM visit

In the past, what happened during Preventative Maintenance visits were a mystery. Contractors wouldn't provide a summary of issues they found nor would they share information on what was inspected.

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Monaire has earned my trust. They provide me with detailed reports that include before and after pictures covering all the work they perform.

EMIN BUZHUNASHVILI, OWNER

Monaire performs a 100-point inspection on every HVAC and Refrigeration unit and provides a report of what was inspected and what issues were found via email and SMS.

Monaire's sensors and AI powered fault detection algorithms constantly monitor Caspian Grills HVAC and Refrigeration equipment. Monaire detects issues early and dispatches technicians to fix them. Technicians arrive with prepared with insights on the issue and ways to resolve it quickly and efficiently.

“

Since I signed up with Monaire, I have not had any emergency repair bills!”

EMIN BUZHUNASHVILI, OWNER

After experiencing less stress and saving money at their first location, Caspian Grill has signed on with Monaire for their second location in Madison.