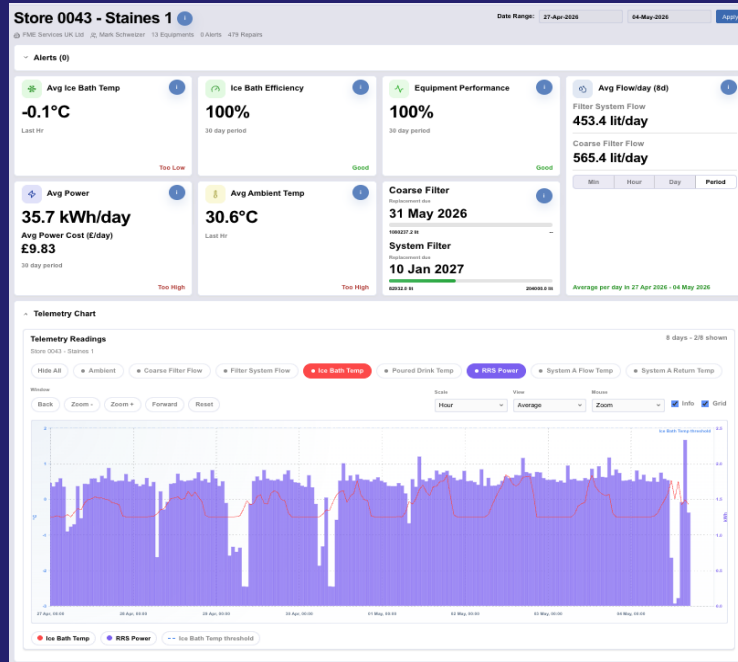


# 24hr peace of mind.

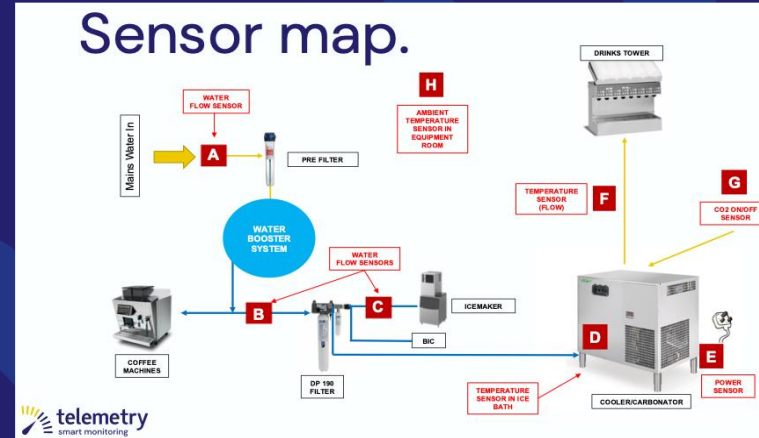
## What is it?

Telemetry is an AI-powered remote monitoring system that tracks the health and performance of soft drink equipment across McDonald's restaurants 24/7. We install sensors that monitor water volumes and temperatures, ice bath conditions, CO<sub>2</sub> flow, ambient temperature, and power usage—sending real-time data every minute to our portal.

Our system enables predictive maintenance by detecting issues before they become costly breakdowns, providing accurate fault analysis so engineers arrive with the right parts, and triggering immediate alerts to restaurants and your Service Companies when problems arise.



Every restaurant gets its own portal page



## Alerts:

Over the last 12mths, our system logged **23,011 incidents** (individual breaches of the set parameters) across 350 restaurants which generated **2,652** separate emails to restaurants & their Service Company. The most common issues are:

- Accidental switch-offs
- Broken recirc pumps (undetected in ABS sites)
- Frozen PCB relays
- Volume-related Ice Bath problems
- Running out of CO<sub>2</sub>

Our bank of historical data on Multiplex performance & volume is unique – not only are we experts at knowing what good looks like, the unique bank of knowledge we have feeding our AI tool means it's getting more accurate at spotting problems every day

As a result, we now have a strategic alliance with Welbilt/Multiplex to supply real time data for the next generation of cooler/carbonators

Telemetry is essentially a prevention tool – we work quietly in the background and only contact you when our AI-driven alerts & predictive maintenance updates identify restaurants at risk before failures occur

We transform soft drink system management from reactive repairs to proactive, predictive maintenance – delivering better quality, lower costs, and maximum revenue protection.

## Cost Savings:

Through upgrades of inefficient systems, better maintenance & faster repairs, the average power cost is steadily dropping. McOpCo restaurants are **+22.5%** more cost efficient vs 2yrs ago. FZ sites are **+16.3%** more cost efficient over the same period.

A McOpCo decision to replace 9 x Apexx6 systems back in 2022 has already saved **£150,000** in power costs (to end 2025)

By monitoring volume, we can accurately establish when soft drink filters actually need replacing. An average restaurant with Telemetry installed shouldn't need their water filters changing for **2yrs** (they're currently changed every 6-12mths @ a cost of £300)

Restaurants with Telemetry get their 2<sup>nd</sup> QMP visit for **FREE**

We can also monitor **Freezers, Chillers, Boilers** & whether crew are turning various bits of equipment off at night. Talk to us about what keeps you awake at night – we probably have a solution.

The basic soft drinks sensor package costs less per day than the profit from a Medium Soft Drink – not a lot to protect such valuable revenue stream