

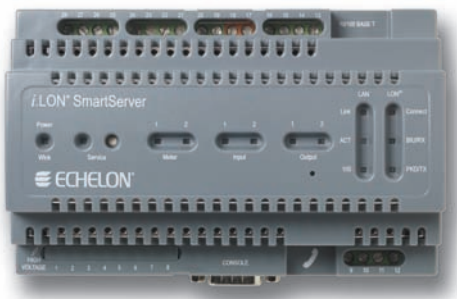


**The i.LON®
SmartServer 2.0**

**Add Energy
Savings to Your
Quick-service
Restaurant Menu**



Add Energy Savings to Your Quick-service Restaurant Menu with the i.LON SmartServer 2.0



Need to lower your restaurant's energy costs and improve operations? Order the i.LON SmartServer 2.0. This versatile smart energy manager offers your business both savings and efficiency — the same benefits you offer your customers.

Whether you want a building automation system that cuts your lighting and HVAC expenses, or a kitchen automation system that adds intelligence to everything from the freezer to the fry machine, the SmartServer is the key ingredient. It not only lets you link electronic devices to control centers so you can monitor and manage them, but lets you use captured data to save energy and lower costs — by as much as 30 percent to 40 percent.

A built-in Web server and a simplified SOAP/XML Web services interface make it easy to link to other applications. You can use data locally to improve how you prepare food, manage crews, and interface with customers. At the enterprise level, use data to help manage operations, develop menus, track assets, monitor equipment performance, and make remote diagnostics and repairs.

Best of all, the SmartServer offers unparalleled flexibility. Use it as a standalone server or integrate it with the control system of your choice. With built-in drivers for industry-standard protocols like Echelon's LONWORKS® technology, SOAP/XML, Modbus, M-Bus, digital I/O, and pulsecount input, and custom driver support for everything else, the SmartServer offers unprecedented connectivity at no extra cost.

Kitchen Automation

Make the most of Echelon's expertise by using its LONWORKS based power line technology in your kitchen automation system. Why power line? It lets you install a control network over your kitchen's existing electrical wires. To install or move equipment, just plug it in — no rewiring involved. Using existing power lines for communications also means you don't have to worry about interference from large metal boxes, temporary storage of new supplies, or other kitchen activities.

Our power line technology is also the world's most proven, reliable, and market-endorsed networking solution, with an installed base of over 32 million units and the backing of top-tier kitchen equipment manufacturers and leaders in the quick-service industry. Products like our power line smart transceivers embed ISO/IEC 14908-1 and -2 standard communications and signaling technology — in a form factor smaller than a fingernail.

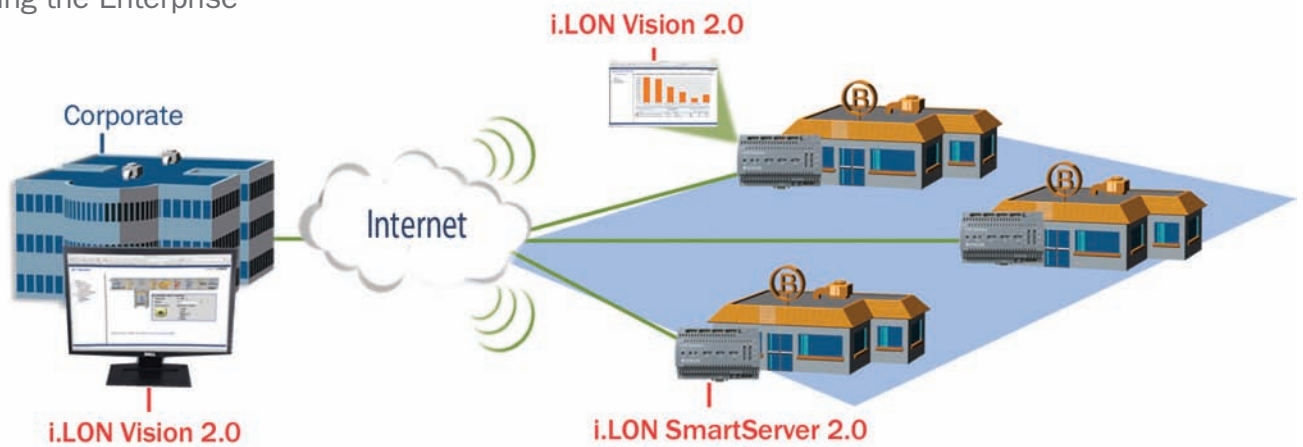
Save energy. The SmartServer offers a host of ways to save energy in the kitchen.

- Optimize equipment start-up and shut-down schedules.
- Monitor kitchen equipment to make sure it's shut down after hours, or not running in high-cook mode when it should be in standby.
- Eliminate unnecessary lighting when your store is closed or dim the lights on bright, sunny days.

Increase consistency. Monitoring kitchen equipment helps you minimize downtime, streamline operations, track supplies more accurately, and ensure consistent food preparation.

- Measure how many times the fryer button's been pressed, to maintain ideal cooking temperatures and gauge when it's time to change the oil or perform routine maintenance.
- Notify shift managers if breakfast equipment is still on when the lunch shift begins, and have the network ramp up the exhaust fans when things get busy.

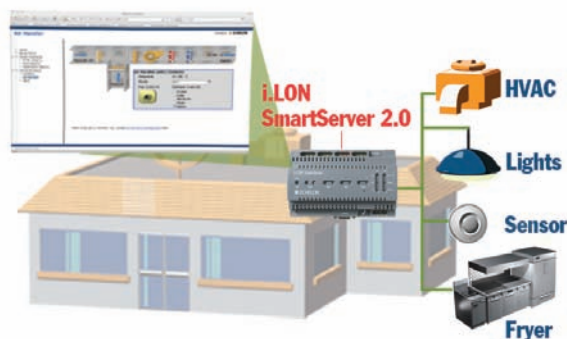
Managing the Enterprise



- The network can automatically check for leaks in LPG gas meters and standby tanks, report temperature trending data in cold cases and freezers for regulatory agencies, and track energy usage by individual pieces of equipment.
- The network can become a true business tool, letting you monitor operations across multiple sites and track data for trending and analysis.

Create harmony. Integrate programs, schedules, and functions across your entire facility. The SmartServer communicates with centralized applications, so you can monitor operations remotely from anywhere — even a phone — at any time.

Monitoring Equipment



Expand your options. It's easy to scale a LonWorks network within the building or from site to site, so you always have room to grow. You get the widest possible selection of options for kitchen equipment, since the LonWorks network is based on open, global control standards. More than 600 end-user and developer compa-

nies around the world — including top-tier kitchen equipment manufacturers — support the platform, and thousands of off-the-shelf, LonWorks based products are certified to work together, no matter who installed the original equipment.

Building Automation

Integrate the SmartServer with your building automation system to monitor and control HVAC, lighting, and security subsystems. You can easily upgrade to open building automation systems and LonWorks networks, or continue working with your existing systems, connecting to equipment that uses Modbus, M-Bus, or another protocol — it's your choice.

Save energy without sacrificing comfort. Monitoring HVAC and lighting throughout your restaurant helps cut down on wasted energy.

- Maintain a comfortable environment with programmable thermostats, and with temperature and occupancy sensors that automatically adjust conditions based on room occupancy and time of day.
- Control outdoor signage based on built-in sunrise/sunset timers.
- Make indoor and outdoor lighting more efficient with energy-saving lamps, dimmable digital ballasts, and sensors that change brightness based on available natural light.

Monitor operations across multiple sites. Quickly identify stores in your network that are less energy-efficient by using the SmartServer to collect information for trending, reporting, and analysis. Because the SmartServer communicates with centralized applications, you can monitor operations remotely — anytime, anywhere.



Real-world Savings



Our work with leading quick-service restaurants and other businesses that store and sell food has shown that LONWORKS networks deliver dramatic savings across the board.

HVAC systems. Energy use can be reduced by as much as 40 percent, and the new system can deliver payback in as little as 18 months.

In the kitchen. When high energy-consuming equipment like freezers and refrigerators operate more efficiently, and idle equipment is taken offline, energy savings can be as high as 30 percent.

Indoor and outdoor lighting. Installing a new lighting network, complete with energy-efficient lamps, lux sensors, and automatic controls, can cut energy use by up to 11 percent or more.

Learn More

Add energy savings to your menu today. To find out how the SmartServer can help you meet your operating and energy-efficiency goals, contact your local sales representative.

About Echelon

Echelon Corporation is leading the worldwide transformation of the electricity grid into a smart, communicating energy network — one that connects utilities to their customers, and creates energy-aware homes and businesses that react to conditions on the grid.

Echelon Corporation

USA
Phone: +1-408-938-5200
1-888-ECHELON
(324-3566)
Fax: +1-408-790-3800
www.echelon.com

Echelon Asia Pacific

Hong Kong
Phone: 852 2802 3769
Fax: 852 2824 9296
sales@echelon.com.cn
www.echelon.com.cn

Echelon Europe

The Netherlands
Phone: +31 33 450 4070
Fax: +31 33 450 4079
netherlands@echelon.co.uk