

ACTATEK EDGE AI FOR RESTAURANTS

Control staff access, comfort, ventilation, and energy use from opening to close. Slashing energy bills by 25%+ — a system that pays for itself!

Audience Focus: Restaurants, cafes, bars, quick-service chains, and hospitality venues.

CURRENT MARKET SIGNAL

Hospitality operators need staff/supplier access, guest comfort, ventilation, and lower utility waste during prep, lulls, and closing.

BUYER CHALLENGES & PAINS

- Restaurants juggle staff shifts, suppliers, cleaners, back doors, storage areas, and after-hours access.
- HVAC, ventilation, and lighting costs rise when systems run while dining areas are empty.
- Comfort and air quality affect guest experience, especially during busy sittings.
- Constant cybersecurity threats

EXPECTED BUSINESS OUTCOMES

- Reduce energy waste before opening, between sittings, and after closing.
- Improve staff accountability with workforce time clocks and access logs.
- Maintain comfortable, healthier dining areas with PM2.5, PM10, CO2, and CO-aware ventilation.
- Enhanced cybersecurity protection

TAILORED SOLUTION FIT

- Use credentials for staff, managers, suppliers, cleaners, and restricted storage or office areas.
- Trigger lighting, HVAC, and ventilation from real-time occupancy and air-quality sensor data.
- Keep access and automation working locally if the internet goes down.
- Integrates physical and cybersecurity to plug security loopholes

CORE PLATFORM CAPABILITIES

- Offline edge intelligence keeps credentials, schedules, logs, and automations active when internet service is unavailable.
- Unified control joins access, workforce tracking, HVAC, lighting, sensors, alarms, alerts, and video-aware visibility.
- Real-time occupancy plus sensor data supports 25%+ energy-saving potential by acting before spaces overheat or sit empty.
- Blocks local login attempts if not onsite as determined by physical access control

AI DATA ANALYTICS / APPLICATIONS

- Workforce Deployment: Eliminate timecard fraud and buddy punching using biometric fingerprint time tracking.
- Facilities Optimization: Optimize kitchen and dining layouts based on guest table occupancy patterns.
- Predictive Maintenance: Guarantee health code compliance by continuously logging cold-room freezer temperatures.

LAUNCH PATHWAY & STRATEGIC OFFER

Launch Angle: Launch compact restaurant pilots for back-door credentials, dining-zone ventilation, and occupancy-led lighting/HVAC.

Recommended Offer: Start at staff entrances and dining zones, then connect ventilation and energy controls.

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Research & References:

EPA IAQ: <https://www.epa.gov/indoor-air-quality-iaq>

IEA Buildings: <https://www.iea.org/energy-system/buildings>

Access Control Trends: <https://buildings.honeywell.com/us/en/brands/our-brands/lenels2/news/insights/access-control-trends>