

Quick-service restaurants

How BDE Florida Is Turning HVAC Data Into Higher Profits Across 38 Taco Bell Locations

BDE Florida uses Monaire to monitor HVAC and refrigeration performance across 38 restaurants — reducing energy waste, improving equipment reliability, and putting \$172K in annual energy savings back into the business.



ABOUT THE PROGRAM

One operating layer for every Taco Bell location

BDE Florida operates 38 Taco Bell restaurants, each with multiple HVAC systems and 8–10 refrigeration units. Before Monaire, the operations team had no centralized way to monitor how this equipment was performing across the portfolio. Monaire connected every location to one intelligent monitoring platform, giving the team real-time visibility into equipment performance, energy use, temperatures, and emerging issues — without adding manual checks or disrupting restaurant operations.

THE CHALLENGE

Surging energy costs and reactive maintenance were eating into profitability

In 2024, BDE Florida’s total energy costs exceeded \$1.2 million across 38 locations. Without centralized HVAC and refrigeration monitoring, equipment issues often went unnoticed until they caused a failure, increased energy consumption, or required an expensive repair.

 Limited portfolio visibility The operations team had no centralized view of HVAC and refrigeration performance across all 38 restaurants.	 Reactive repair cycles Issues were often discovered only after equipment performance had already degraded or a failure occurred.
 Energy waste across sites Inefficient cooling, low refrigerant charge, dirty filters, and other equipment issues increased electricity consumption.	 High operating costs Unexpected failures and emergency repairs created additional costs while putting pressure on restaurant operations.

THE SOLUTION

Deploy quickly. Monitor continuously. Act before problems escalate.

Monaire implemented a turnkey IoT solution across all 38 Taco Bell locations, connecting HVAC and refrigeration equipment to a centralized monitoring platform.

- 1 Install monitoring**

Smart sensors and controls were deployed across all 38 locations with zero downtime, connecting HVAC and refrigeration equipment to Monaire’s cloud platform.
- 2 Start monitoring immediately**

Monaire began monitoring temperatures, pressures, energy use, and equipment performance in real time, giving the operations team a live view across the portfolio from Day 1.
- 3 Find waste and abnormal behavior**

Monaire’s AI analyzed equipment data to identify inefficiencies and emerging problems, including low refrigerant charge, dirty filters, and other performance issues.
- 4 Prioritize and coordinate action**

The platform helped identify which issues required attention and automatically coordinated maintenance through Monaire’s network of certified providers.
- 5 Verify results and prevent failures**

Detailed diagnostics helped third-party HVAC contractors resolve problems more effectively, while continuous monitoring helped prevent issues from escalating into costly failures.

Many problems were resolved before restaurant staff even noticed them. By identifying refrigerant leaks, filter clogs, and other inefficiencies early, Monaire helped keep each Taco Bell location operating reliably while reducing unnecessary energy consumption and repair costs.

PROJECTED PORTFOLIO IMPACT

38 Taco Bell locations. One connected view of performance.

With Monaire monitoring HVAC and refrigeration equipment across the portfolio, BDE Florida gained the visibility needed to reduce energy waste, improve equipment uptime, and act before problems became expensive failures.

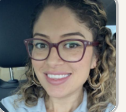
14% KWh savings	\$172K Annual energy savings	<1 Month payback
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Actual results vary by chapter, utility rates, equipment condition, site mix, and deployment scope.

14% lower electricity bills year-over-year across the restaurants, delivering full ROI within the first month of service.
\$172K in annual energy savings, significantly improving the franchise’s bottom line.
Improved equipment uptime, with critical HVAC and refrigeration systems staying online longer and experiencing fewer unexpected breakdowns.
More consistent restaurant temperatures, improving customer comfort while allowing Monaire to identify and resolve issues before they disrupted operations.

WHAT BDE FLORIDA ACHIEVED

From reactive maintenance to continuous visibility

“Monaire helped us streamline our operations and make our providers more effective. We are saving time and money.”  Laura Martinez Director of Operations	Monaire’s system quickly paid for itself and now helps us continuously save on operational costs.  Brian Ellerson Franchisee
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A portfolio that runs more efficiently

BDE Florida is now able to manage HVAC and refrigeration performance across its Taco Bell locations without relying on constant manual checks. Monaire continuously identifies opportunities to reduce energy waste, catch equipment problems early, and coordinate the right action.