

Petrol forecourts and their associated stores are potentially big users of energy. Cooling, heating, lighting and the operation of pumps all require electricity of course. But thanks to an innovative new technology called Teletrol, it's possible to monitor consumption, make real inroads into bills and keep a watchful eye on food safety.

BP has always focused on doing business in a safe, responsible and sustainable way. The global energy giant is determined to create retail management systems that lower energy use and maintenance costs, improve food safety management and increase productivity. The solution has come in the form of a customized, real-time reporting system called Teletrol, which keeps track of kW output and temperature.

"A petrol station uses power in many different places, explains Ton van Nunen, BP's Asset Business Development Manager. 'What's more, various items of equipment are installed in and around the facility, such as in the kitchen and the petrol pumps themselves. All of them need to be monitored and managed continuously in order to guarantee safety and quality."

## Energy saving and proactive maintenance

To appreciate the significance of a system such as Teletrol, it's worth remembering that a one degree reduction in temperature in a gas station environment might produce 5% energy savings on heating, ventilation and aircon over the course of a year. With energy-efficient fixtures, as well as controls on the complete lighting system that reduce illumination when no one is around, savings of 40% are possible. But reduction in carbon footprint isn't the only benefit.

With Teletrol, BP is able to monitor the site environment in real time and get advance warning of any possible failure of components or parts. Instead of being reactive, the maintenance process can become planned and proactive, helping to reduce operational costs and making staff more productive. Philips can crunch the data to produce concrete and actionable results

## **Food safety**

Food safety is another important area, as it's long been recognized that convenience grocery shopping is an important part of the economic equation in any successful store. We're very likely, after all, to pick up a sandwich for  $\in$ 3 or  $\in$ 4 or grab a cappuccino when we fill up our tank.

Traditionally, there's been a lot of form-filling to comply with health and safety regulations. But manual checking of, say, temperatures in chilled or heated cabinets is time consuming and may inevitably involve a degree of human error. The Teletrol system is digitalizing the process.

According to Adriënne Koks, Retail Operations Excellence manager at BP:

"Food safety is very important. And throwing food away is just wasteful, when - for example - we find that items on the chiller shelves are not cooled sufficiently.

With Teletrol, there is an automatic warning system, so when a temperature changes, we can immediately take the right corrective actions.

Ton van Nunen is particularly excited about the difference real-time data makes, "In comparison to the old situation, which involved generating all of the data at different positions, manually in many cases, the data is now available from a single digital source. This gives us an up-to-date overview at any time of the day and ensures we are always completely in control."



## **Teletrol – providing**

actionable data

- The system works through the collation of data from sensors and meters and allows for: • Production of accurate, reliable and more frequent reports with actionable data • Precise logging of temperature every 15 minutes in food environments • More control over food safety process, lower food spoilage and waste, as well as quick and paperless administration • Setting of KPIs and the ability to proactively make improvements in energy consumption • Planning of preventative maintenance based on data from reports • A return on investment, through savings, Store within two to three years controlle

