



Optimatics - Smarter Mobile Workforce Management

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YO! Sushi reports immediate return on investment following implementation of Aeromark's Optimatics Asset Management.

YO! Sushi, the iconic Japanese restaurant brand has reported successful deployment of Aeromark's Smart Optimatics technology and immediate return on investment in the first month following implementation.



Industry Sector

Food and Retail

Size

77 restaurants worldwide

Key Drivers

Help restaurants to control maintenance costs, reduce downtime and improve communication between sub-contractors.

Summary of Benefits

- Maximise visibility
- Total cost ownership
- Enhanced communication
- Increased operations efficiency
- Enhanced communication
- Improved customer service levels

Challenges

YO! Sushi recognised they needed to improve the management of its facilities and assets and its service supply chain for planned and reactive maintenance.

They needed a system that provided visibility and central control of finance to ensure faulty assets were fixed immediately within budget.

Solution & Benefits

Aeromark offered a single bespoke solution and within three months the system was deployed, instantly saving the restaurants management time and associated administration when allocating a job to subcontractors.

This system keeps the restaurant equipment and facilities running smoothly, gives faster response times to restaurants and offers complete audit trails of subcontractor performance.

Restaurant managers are able to plan reactive jobs quickly and efficiently by simply using a barcode reader to scan the QR code on the faulty asset. The trouble ticket is then emailed to the subcontractor and they update the status allowing for reports on service level agreement hits to be generated.

Since the deployment of Aeromark Optimatics Asset Management, YO! Sushi's assets costs and service intervals have improved through the visibility of subcontracting service history.

Future

The restaurant facilities will continue to be maintained and features on the system will be developed to meet the needs of the business.

YO! Sushi's Facilities Manager, Mike Bonaker will continue working closely with Aeromark's Service Delivery team to improve restaurant efficiency, service supply chain and service levels.