LOXONE

About Us

Loxone develops intelligent automation and control solutions, relying on advanced hardware and software

2009
Founded

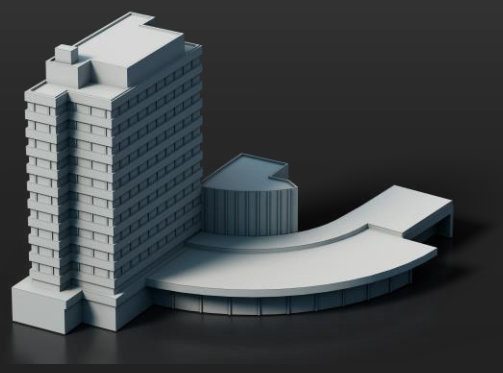
650+
Employees

27+
Locations

27,000+
Partners

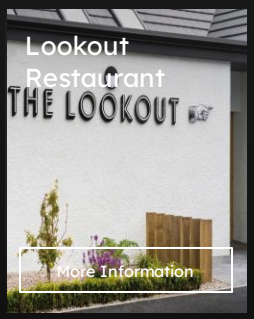
100+
Countries

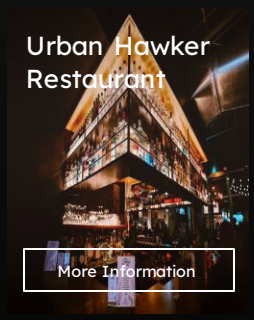
300,000+
Projects

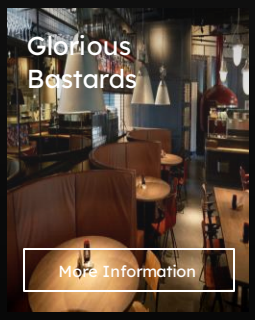


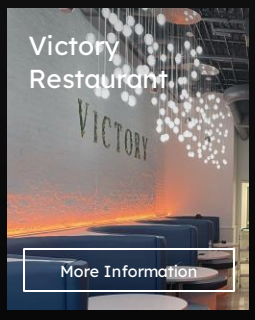
Why Loxone?

- Scalable solution
- Integration with External Devices
- Energy Saving
- Management of the entire building
- Information on incidents
- Remote Access









Ideal Atmosphere

Discover a new era of hospitality with automation in your restaurant. Use intelligent lighting, audio and climate control to create the perfect atmosphere for every customer. Automation is the future of hospitality - be part of this revolution today.

Lighting

Lighting Moods

- They adapt to different moments of the day, providing the perfect atmosphere, both during the day and the evening

Automatic Lighting Control

- You can forget about manual control. The lighting adapts the colour and intensity level to your working hours (serving food, cleaning...).

Simple Operation

- Allows easy change of lighting via a multifunctional button or an intuitive app.

Audio

Multiroom Audio

- You can easily operate the different zones in the restaurant independently. You can adjust the volume and sound source in different parts of the premises according to your needs.
- A solution that uses up to 70% less energy than conventional solutions.

Schedule Music and Announcements

- You can programme music playback schedules for different times of the day. For example, more subtle music at lunch and more energetic music in the evening.
- Use the announcement feature to communicate with guests, announce promotions or provide information on special events.

Climate

Intelligent Temperature Management

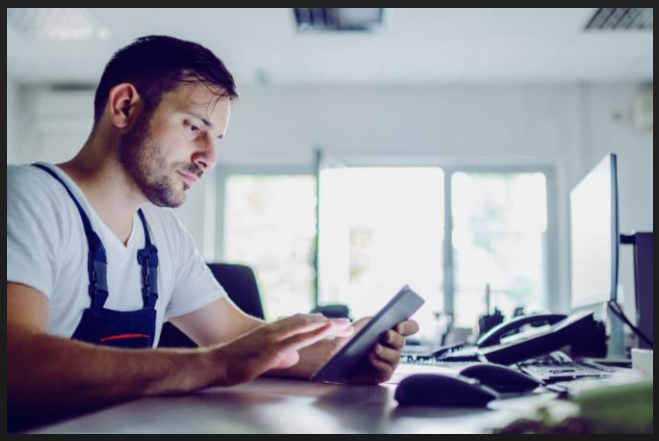
- Automatic adjustment of the room temperature depending on the time of day and external conditions. The system takes into account different operating modes (e.g. public holidays).
- Integration with air conditioning and heating systems for optimal temperature management.

Perfect Air Quality

- Integrating the ventilation system with air quality sensors to automatically adjust ventilation levels as required.

Comfort and Economy

Restaurant automation offers convenience not only to guests but also to owners. Control via a free app adds flexibility, allowing settings to be controlled from anywhere. Our comprehensive approach contributes to the sustainable and efficient operation of the restaurant.



Energy Management

Continuous Monitoring

- Continuous monitoring of utility consumption enables ongoing analysis of the electricity, heat, water and gas used.

Operational Optimisation

- Adapt to the market. The system reacts to spot electricity prices, helping you choose the most profitable hours.
- Reduce expenses for overloading. With built-in load balancing, you will reduce costs and increase efficiency.

Security

Notifications and Alarms

- Immediate notification for situations requiring action, e.g. breakdown of refrigeration equipment. We also provide contact with a service technician via e-mail/phone call.
- Recording of data related to notifications and alarms for later analysis.

Monitoring and Response

- Flooding? Burglary? Fire? The system will not only notify you but will also react accordingly.
- Make use of the multi-stage alarm. The alarm starts with light and sound signals, gradually increasing in intensity.

Access Control

Flexible Access Management

- Loxone enables precise management of access to key areas of the restaurant, such as the kitchen or warehouse, minimising the risk of unauthorised access.
- Flexibility to adapt access rights according to changes in functions or working hours.

Activity Monitoring

- Log all access attempts. Monitor employee activity and identify any anomalies.

Building Integration

- Make other systems dependent on access control. Disarm the alarm, turn on lights and music for the arrival of the first employee.

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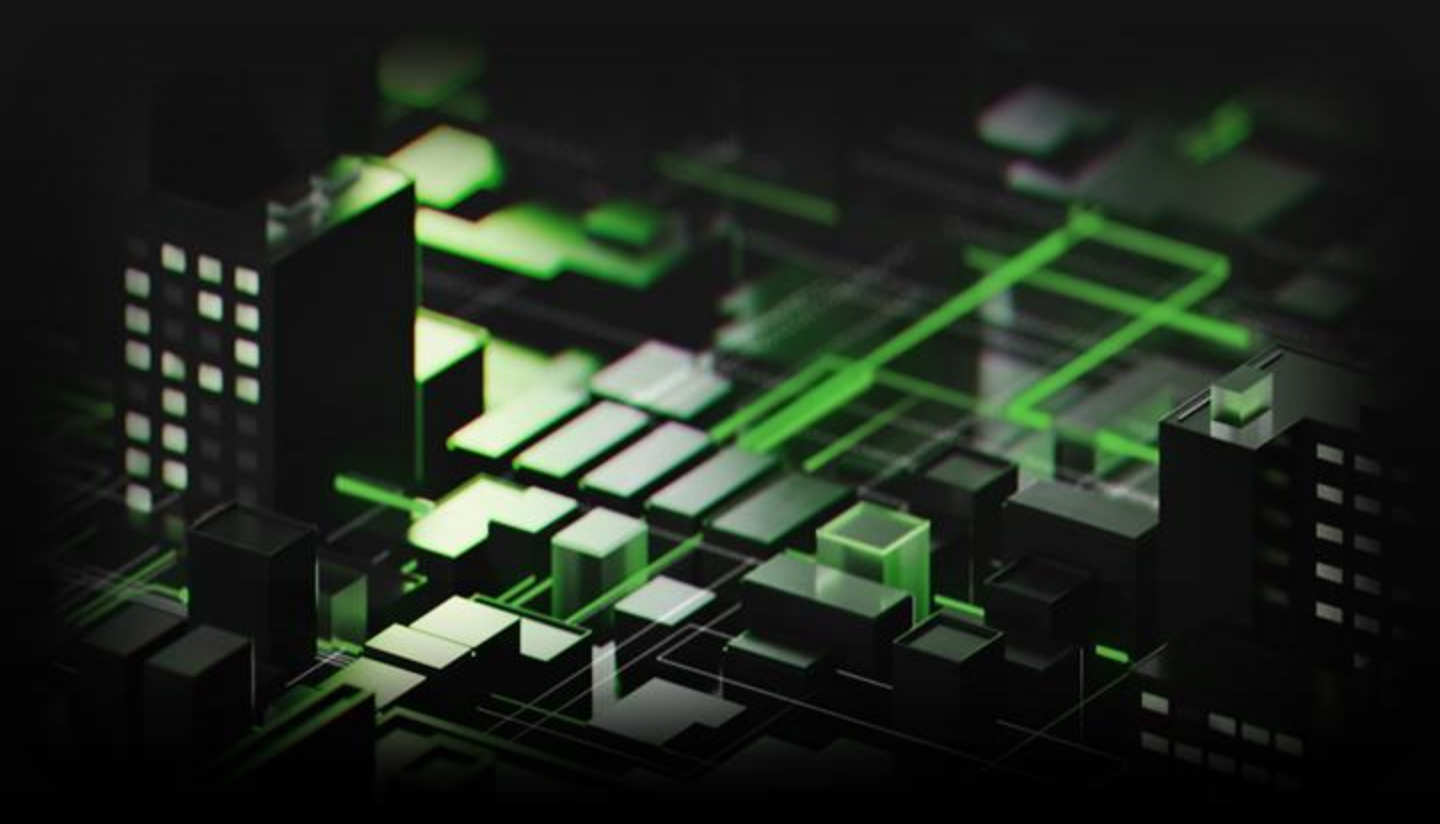
Loxone for Restaurants