

The Owner's Guide to Monitoring and Managing CO2 Tank Supply

Running your stores smoothly means controlling as many variables as possible. One crucial variable is your CO2 supply—no CO2, no soda (and lost customers)! For most franchisees, these tanks are a mystery. You're never quite sure how much CO2 supply you have or need, yet you have high standards for food and beverage quality. Essentially, your beverage quality and profit center is controlled by someone else.

Thanks to modern technology, you can now monitor and control your CO2 tanks as easily as checking the weather on your phone. Real-time alerts let you know when you're running low or when there's a leak. CO2 tank monitoring is easy to use, affordable, ensures high quality soft drinks, and eliminates a significant blind spot for franchise operators.

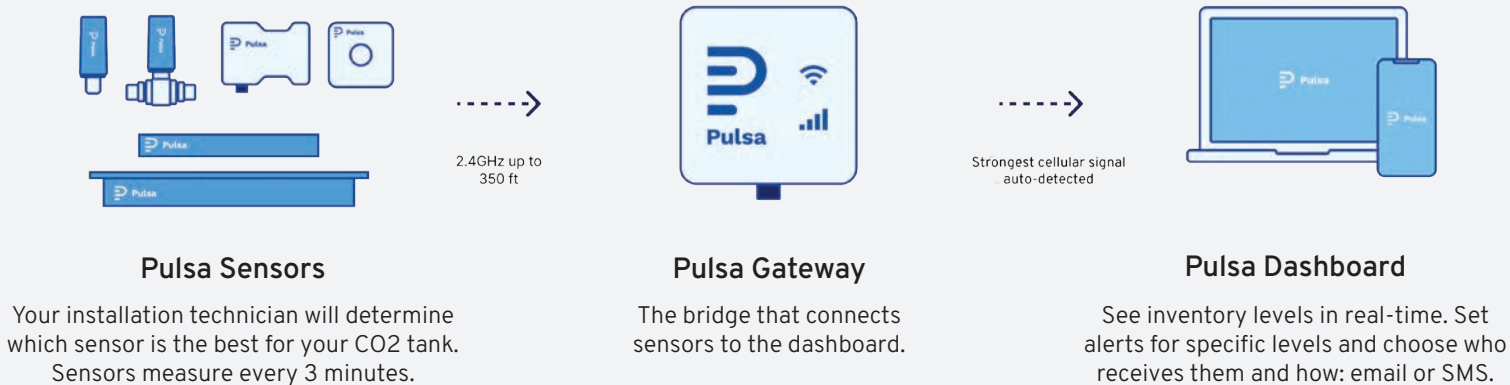


Certainty, Not Guesswork

Many franchisees think they're monitoring their CO2 supply, but they're not. Most CO2 tanks (about 75%) have notoriously unreliable float gauges. They get stuck and need constant calibration. No gauge comes close to matching the 99% precision of an advanced telemetry system like Pulsa.



How it works



Pictured: The Pulsasensors CO2 Guard system. Through durable, industrial grade sensors and a gateway, CO2 tank levels are taken every three minutes and show up in the dashboard making the data accessible to you and your team.

You're In Control

A modern telemetry platform lets you know exactly how much CO2 you're getting in each fill, eliminating unnecessary tank-topping deliveries and their fees. You'll also catch leaks early, preventing escalation. Besides the cost of the tank refills, there's the cost of downtime and the cost to your staff. Rick Soler, Asset Protection Supervisor for Stagg Restaurants, LLC, which operates 31 McDonald's locations in greater San Antonio, Texas, says it best:



We love this new telemetry system since it offloads the burden from our restaurant team to ensure that we don't run out of CO2. It's one less thing that they have to monitor during their shift.



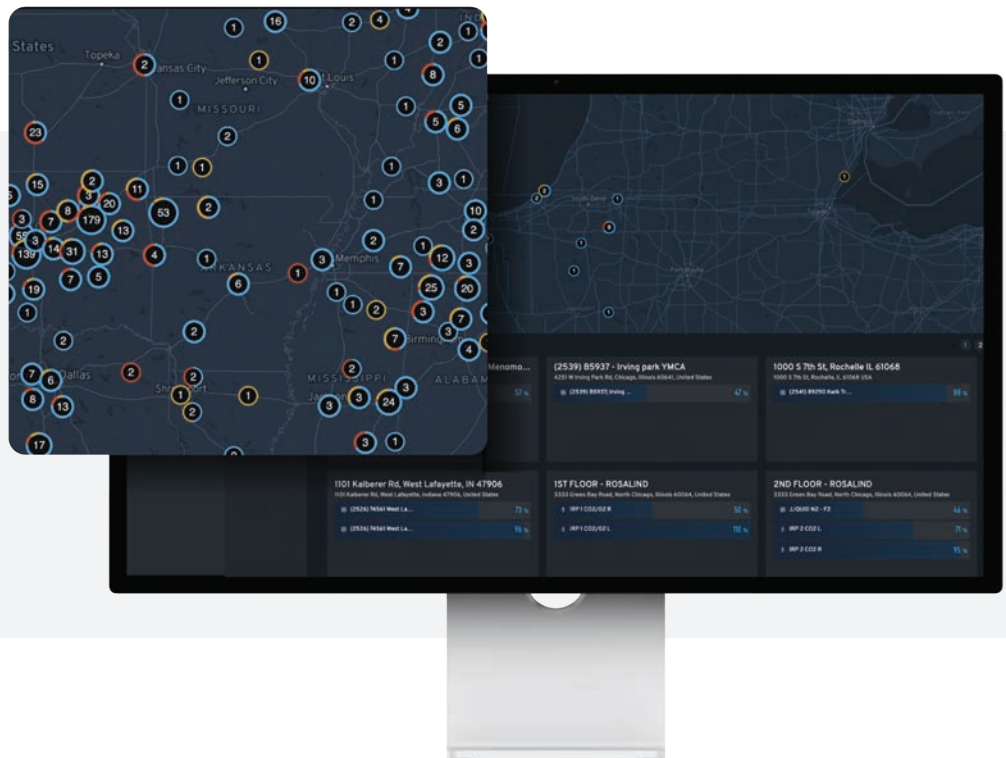
Rick Soler

Asset Protection Supervisor
Multi-Department Head
McDonald's Stagg Restaurants, LLC



Reliable Data For Confident Decisions

Pulsa intelligence goes beyond knowing when it's time for more CO2. You'll understand consumption trends and how they compare across your stores. Understanding CO2 consumption means knowing exactly where your CO2 is going. One store might be consuming a lot which correlates with high drink sales. While another might be using just as much and not be selling as many drinks, this might indicate a slow leak. With these insights, you can run a tighter operation and boost profitability and quality of service across all your locations.



See For Yourself

What are your current CO2 tank service fees and emergency fill fee penalties? What if you could reduce your fill visits by 30% or 50% and eliminate emergency fill fee penalties all together? Imagine knowing that you have ample CO2 supply at all times and you can keep your staff focused on other things and your customers happy.

See **Pulsa CO2 Guard** in action. Book a live demo here: <https://pulsasensors.com/demo>

Or to find out how much you could be saving, contact us: info@pulsasensors.com or **916-579-7267**

Pulsa is an award-winning platform that has become the telemetry solution of choice for monitoring CO2 supply, temperature, hard goods, and more. The Pulsa platform is used by all ten of the top ten independent gas distribution companies in North America and seven of the top ten QSRs by revenue– and we're just getting warmed up! The platform is also trusted by top hospitals, labs, and manufacturing facilities across North America.



pulsasensors.com/demo