

CONNECT, CONTROL, AND OPTIMIZE YOUR EQUIPMENT WITH ONE POWERFUL IOT PLATFORM.



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Middleby Marshall conveyor ovens are the standard for high-volume pizza production. With Open Kitchen, operators can monitor bake zones, conveyor speeds, and throughput in real time, making sure every pizza is consistent—no matter the location.



Remember to Include the Open Kitchen Bundle with Your Order!*

Purchase 1 year of Open Kitchen with your equipment by including the Open Kitchen bundle at checkout.

**Required for connectivity*

FEATURES

- Monitor conveyor speed, temperature zones, and belt performance in real time to maintain consistent bake.
- Push recipe configurations (e.g., for different crust types) across units to standardize product.
- Predict wear on belts or motors and schedule maintenance before breakdowns.



Learn more at www.openkitchen.com