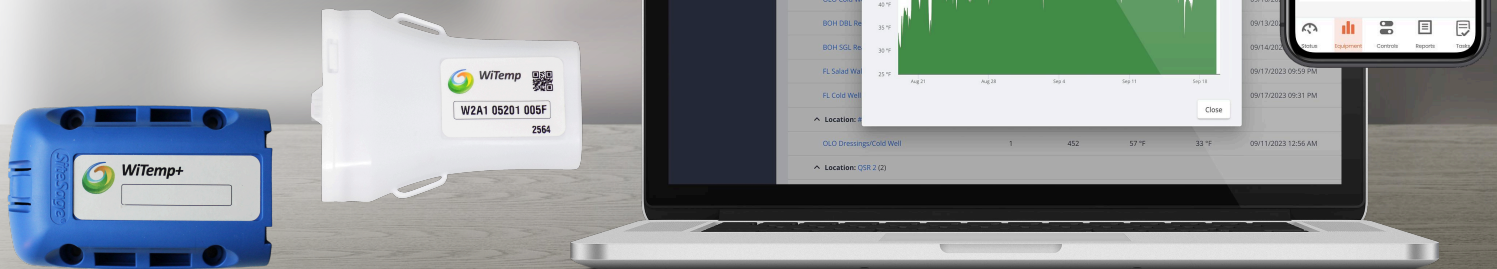


FOOD SAFETY

Eliminate Product Loss and Ensure Food Safety Compliance with Temperature Monitoring from Open Kitchen.

The WiTemp and WiTemp+ Wireless Temperature Sensor monitors reach-in refrigerators, under counter units, prep tables, hot holding equipment, and display cases.



Open Kitchen runs quietly in the background—collecting data and surfacing what matters most. No management or maintenance required.



Real-Time Monitoring

Mitigate the risk of foodborne illnesses by ensuring perishable items are stored and prepared at the correct temperatures.



Customizable Alerts

Receive instant alerts via email, text, or the Open Kitchen app in the event of temperature deviations – empowering you to take immediate corrective action.



Historical Data Analysis

Access historical temperature data for trend analysis, compliance reporting (HAACP), and continuous improvement.



Remote Access

Easily monitor temperature conditions remotely via our user friendly web interface or Open Kitchen mobile app.

Contact sales@powerhousedynamics.com to get started