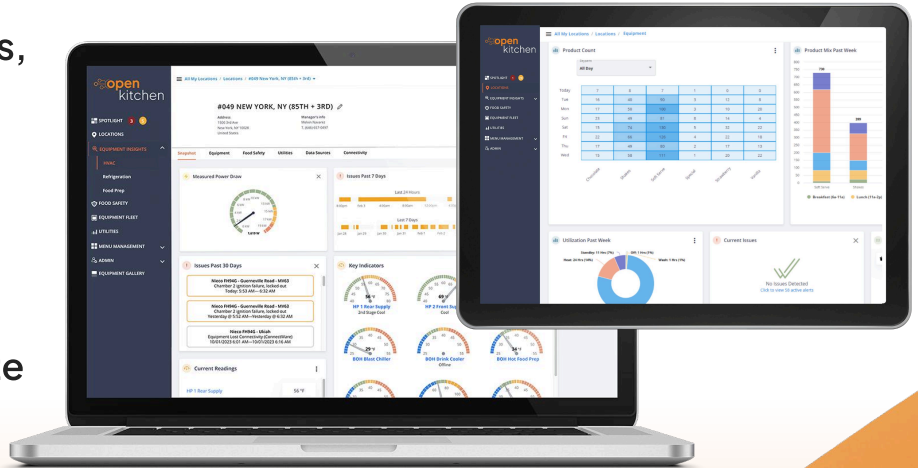


Streamline your Food Service Facilities with Real-Time Insights and Automation

With Open Kitchen, restaurants, convenience stores, and food retailers can connect, analyze, and control key equipment, including HVAC, refrigeration, and a wide range of kitchen equipment brands, to automate essential facility functions.



Connected Equipment

Manage your entire operation, connecting equipment from all manufacturers, in one centralized location.



Energy Management

Optimize energy management with AI driven thermostats and sensors, reducing energy costs up to 20%.



Temperature Monitoring

Data-driven insights to identify struggling units based on metrics like compressor runtime and defrost cycles.



Menu Management

Share recipes and ensure consistency across locations with remote menu & recipe management —no thumb drives required.



Reporting & Alerts

Get real-time insights with dashboards, proactive alerts, and data driven- reporting for smarter decisions.



Software Distribution

Remotely update menus and firmware with one click, eliminating manual delays and ensuring seamless operations.