

INNOVATIVE SOLUTIONS FOR

Commercial Kitchens

Commercial kitchens thrive on efficiency and consistency, so why not choose a solution that brings the same to your operations? Open Kitchen delivers centralized insights and control across all your kitchen locations. From optimizing equipment performance to reducing energy costs, Open Kitchen empowers operators to streamline operations and focus on what matters most.



- ✓ Reduce repair and maintenance costs with predictive analytics and alerts
- ✓ Diagnose repair issues quickly with real-time notifications to key employees
- ✓ Reduce downtime and accelerate repairs with prescriptive diagnostics data



Connected Equipment

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



Menu Management

Ensure consistency by sharing recipes across locations with remote menu & recipe management—no thumb drives required.



Food Safety

Protect your product from costly spoilage with automated refrigeration and equipment monitoring across every location.



Energy Management

With centralized HVAC, lighting, and equipment control, you can balance comfort and energy usage.