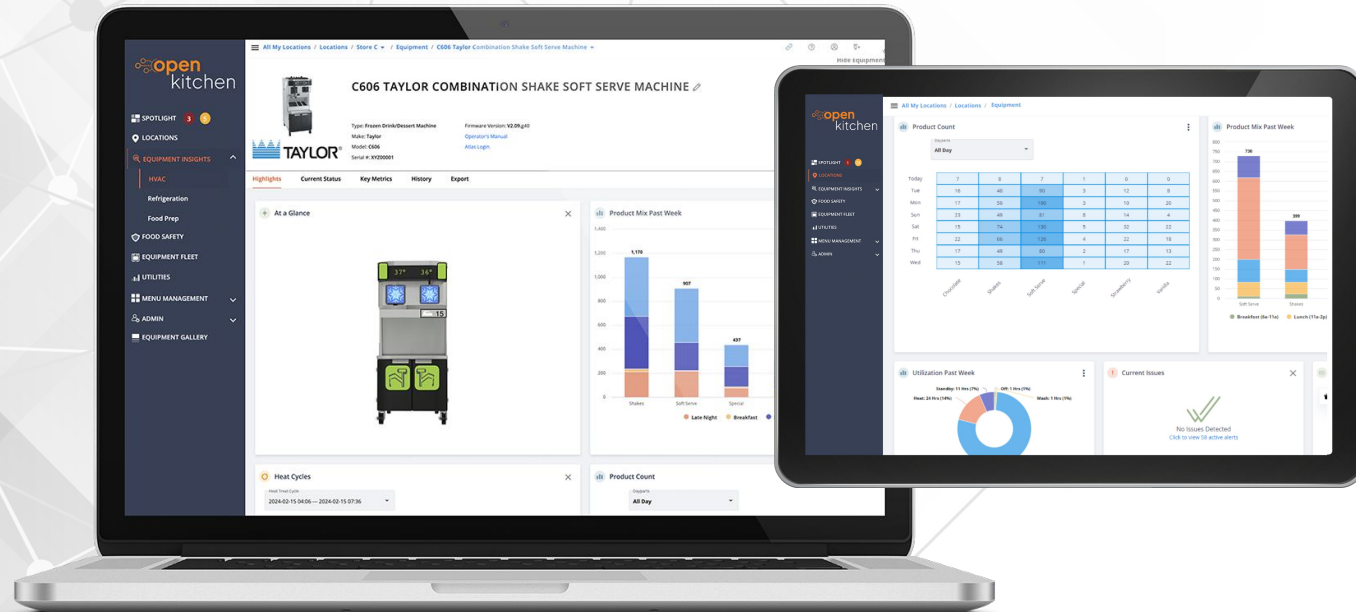


CONNECT, CONTROL, AND OPTIMIZE YOUR EQUIPMENT WITH ONE POWERFUL IOT PLATFORM.



Taylor equipment ranges from frozen dessert and beverage machines to high-performance grills, delivering consistent, high-quality products for busy operations. Open Kitchen helps operators monitor machine performance, maintain precise temperatures, and manage recipes to ensure every item—from a soft serve cone to a grilled sandwich—meets brand standards across all locations.



FEATURES

- Monitor freezing cycles, product consistency, and grill temperatures in real time to maintain quality for both desserts and cooked items.
- Push new recipes or grill cook profiles remotely, ideal for seasonal offerings or menu changes.
- Receive proactive maintenance alerts—such as compressor issues in dessert machines or grill element performance—before they impact operations.

Open Kitchen Connectivity Comes Standard

Every next-gen grill and heat treat shake machine includes connectivity in the accessory kit. A 1-year Open Kitchen subscription is included in the Distributor's service contract — no bundle purchase needed.

**Required for connectivity*



Learn more at www.openkitchen.com