

OPEN KITCHEN

Case Studies

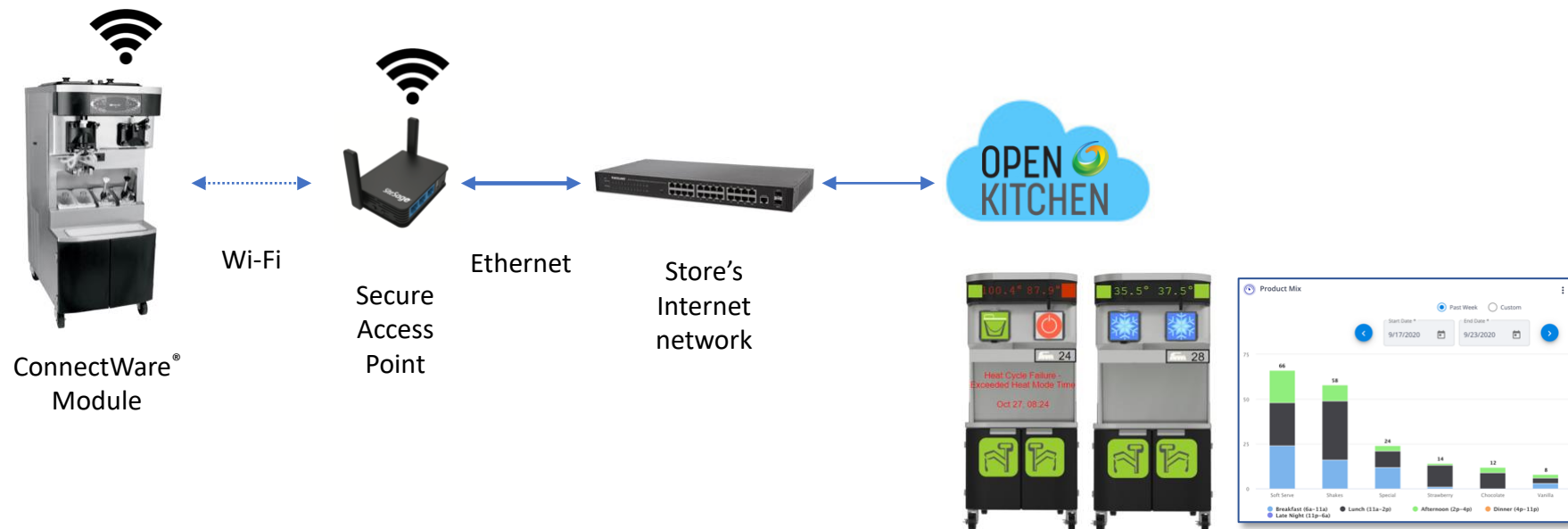
The ONE IoT-Based Solution to Enhance Facility & Kitchen Performance



CASE STUDY

TAYLOR SHAKE MACHINE

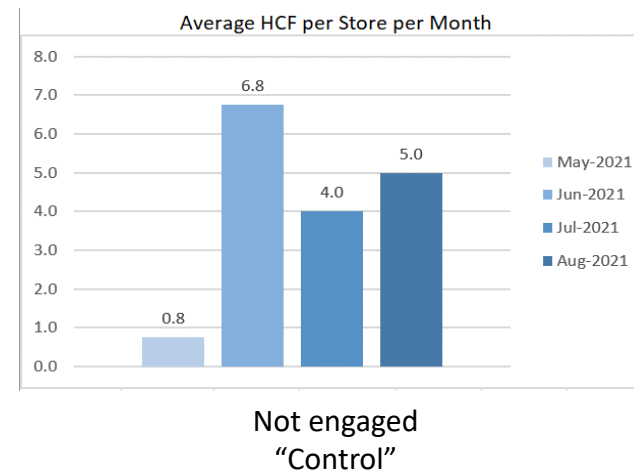
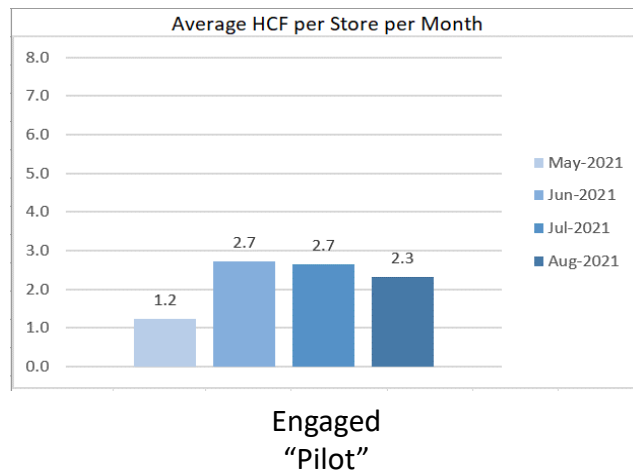
- Challenge:
 - International burger chain with shake machines
 - Shake machines unavailable due to product out or failed thermal cycles causes customer frustration and erodes store profits
- Solution:
 - Proactive alerts from Open Kitchen to store management – system low/out of mix; system ready to initiate heat treat cycle – improves system uptime, customer satisfaction, and store profitability



CASE STUDY

TAYLOR SHAKE MACHINE

- Results: stores engaged with Open Kitchen experience heat cycle failures at **½ the rate** of stores not engaged with Open Kitchen

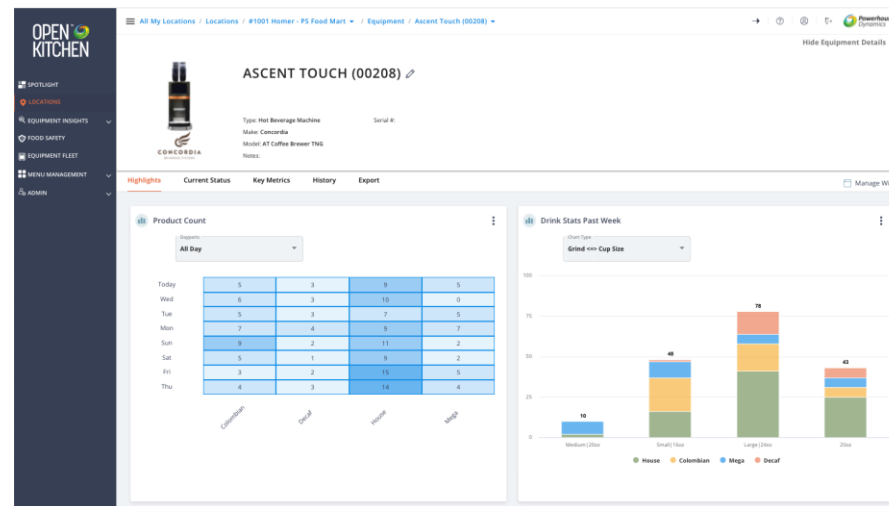
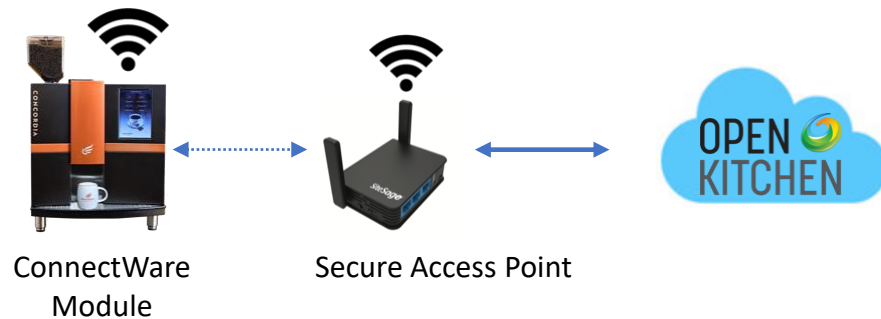


Not engaged: 4.2 HC fails / month
Engaged: 2.2 HC fails / month

CASE STUDY

CONCORDIA COFFEE MACHINE

- Challenge:
 - As a key profit center, c-stores need to understand what coffee products are selling and when
 - C-stores are increasingly requiring connectivity for consideration of new coffee machines
- Solution:
 - Open Kitchen connected with Concordia – starting with Ascent Touch model
 - Open Kitchen data gives c-store owners the info they need and allows the key features of Concordia AT to shine - opening sales to new customers



CASE STUDY

TURBOCHEF OVEN

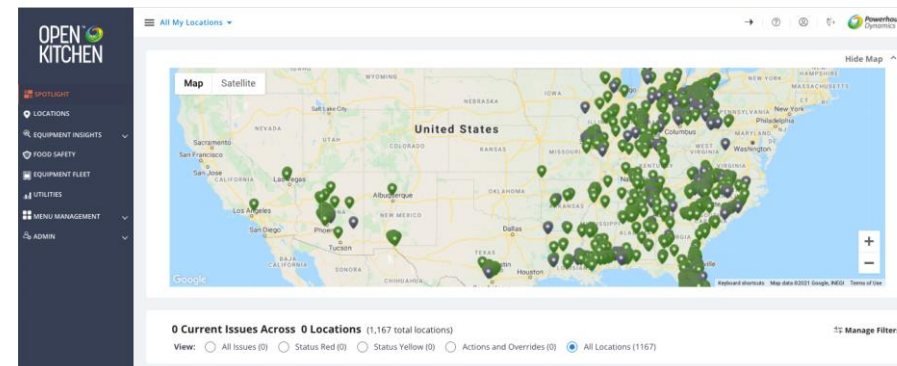
- Challenge:
 - National chain with evolving food program needs to update rapid cook oven menus frequently as recipes change or are added / removed
 - Thumb drive distribution is expensive and unreliable
 - Chain requires connectivity in their new rapid-cook ovens
- Solution:
 - Open Kitchen connected with TurboChef ovens
 - Create recipes and distribute menus across the enterprise – with just a few clicks
 - **>2,500 ovens in the field**, 2,000+ more expected, all being connected



On-board
Wi-Fi



Direct to
store's Wi-Fi



CASE STUDY

PITCO FRYER

- Challenge:
 - National chain with frying as a key area of operations experiencing challenges:
 - Cost: High cost of cooking oil, Increasing labor costs, Offline fryers disrupt operations
 - Quality: Inconsistent adherence to SOP's in stores
 - Consistency: Expensive and inconsistent fryer recipe updates
- Solution:
 - Open Kitchen connected with fryers
 - Provide operational data across stores, benchmarking, data down to the fryer level

