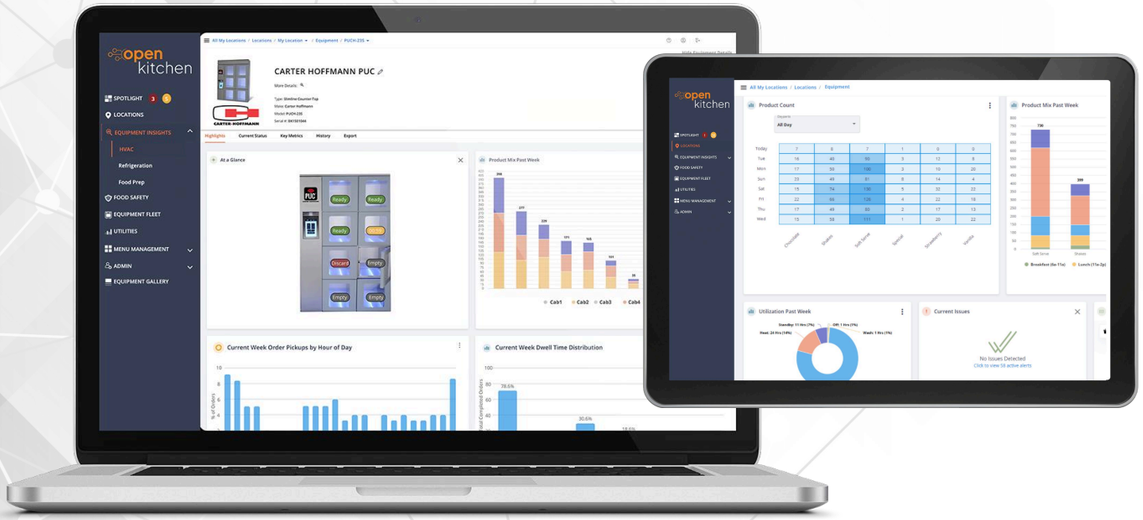
CONNECT, CONTROL, AND OPTIMIZE YOUR EQUIPMENT WITH ONE POWERFUL IOT PLATFORM.

openkitchen
IoT for Foodservice Automation

+

CARTER-HOFFMANN

Carter Hoffmann's holding and proofing solutions keep food at its best between preparation and service. Open Kitchen connects directly to these units, providing operators with the data and alerts they need to maintain optimal holding conditions, streamline compliance reporting, and avoid costly product loss.




## Remember to Include the Open Kitchen Bundle with Your Order!*

Purchase 1 year of Open Kitchen with your equipment by including the Open Kitchen bundle at checkout.

**Required for connectivity*




## FEATURES

- Track internal humidity and temperature in holding units for food-safety compliance and quality retention.
- Automate HACCP logging of holding temperatures, saving manual labor and reporting time.
- Get real-time alerts when units drift outside safe holding ranges, preventing spoilage or under-holding.

Learn more at www.openkitchen.com