Invoq

Open Kitchen platform and cloud connectivity

Today's smart kitchens need to drive facility and kitchen productivity through simple solutions that create efficiency and focus on your customer. Open Kitchen allows just that. Plus so much more.

Improve your profitability

The term 'Internet of Things', or IoT, is much more than just a buzzword. Connecting your devices will save you time and money. But what makes it a truly efficient solution is to add the layer of 'Analytics of Things', AoT. Thus, you have a centralised system that captures data from your disparate devices and analyses the information as an integrated whole in order to take appropriate action and make the right decisions.

Connected to Open Kitchen you have one single platform that can automate processes across equipment and brands to optimise your overall kitchen performance. Why? To increase revenue, lower operating costs, increase equipment uptime, protect food safety and quality, reduce food waste and improve staff satisfaction.

Focus on your customers rather than your equipment

Helping your staff to ensure that operations run as smoothly as possible is a smart investment. A smart kitchen can do things like text and email your staff about equipment issues, ensure all of your equipment rapidly receives the latest recipes, and easily automate, archive, search and distribute HACCP food safety reports. By automating kitchen and maintenance processes you reduce the administrative burden on your employees and free time for a more productive operation and higher customer service.

Connect, analyse and control your key equipment

Benefits at a glance:

- Smoothen facility and equipment management.
- Reduce energy and maintenance expenses.
- Ensure system uptime.
- Proactive monitoring to track and prevent product quality issues and uncover performance problems.
- Automate food safety reporting.
- Quickly identify and correct problematic behaviour, processes or equipment issues that can affect food yield, quality and safety.
- Reduce stress during labour shortages.
- Reduce time consuming activities for businesses with multiple location.

Solving all these issues can result in significant bottom-line improvements, while also cutting off a lot of back-of-the-house responsibilities leaving time to focus on what matters.

Monitor and analyse your Invoq oven fleet

Cost control

- Transparent overview of your consumption data.
- Gain insights on operations.
- Access to HACCP library.
- Calculate running cost.
- Optimise procedures.
- Reduce costs.

Recipes creation

- Simple and intuitive recipe development.
- Create, group and organise your menus with your own photos.
- Enable recipe distribution from the cloud.
- Save hours on alignment.
- Avoid mistakes.

Service Overview

- Eliminate downtime.
- Preventive maintenance.
- Transparent activity and service log.
- Push notifications before the oven breaks down.

Recipe distribution

- Realtime distribution from headquarters to franchises.
- Menu management made safe, fast and easy.
- Same menu on all ovens. No mistakes.
- Local or global recipe distribution.
- Improve and simplify workflows.
- Reduce costs.

Smooth and easy operation with Menu Builder

Before the technology of connected ovens, staff had to update recipes on each individual oven manually. Besides being impractical, it was very time-consuming.

Now, you can create recipes and push your menus in just minutes. Remotely. To your entire fleet. And instead of using a few universal recipes, you can easily create specific recipes for each product to reach the full potential of your oven and achieve high-quality output results.

Update all ovens in your fleet with the click of a button

Your data is safe

Security deserves great attention to prevent hackers and other security breaches. So, let's get nerdy:

PCI Level 1-certification; Data Security Standard created by the Payment Card Industry and level 1 is the highest standard available.

The Security Access PointTM (SAP); consolidates network traffic of connected devices into a single point i.e., the SAP is the only device connected to the local network – via Ethernet, with a segregated VLAN recommended.

The SAP is factory-provisioned with an X.509 Client Certificate for full two-way authentication.

All traffic goes through a VPN connection directly to the Open Kitchen Cloud.

Connectivity is via a secure, hidden SSID interface which is unique to each SAP unit and the data is fully protected using SSL with both server and client-side SSL certificate.

ConnectWare® takes the burden off the plates of the OEMs by delivering a radio module – supporting multiple protocols – that can simply be plugged into ConnectWare-compatible equipment units in the field.

You can rest assured that your data is safe in Open Kitchen Cloud and that security is a constant area of attention.