

## MIDDLEBY TAKES IT TO THE NEXT LEVEL

## Enhanced Ghost Kitchens

## Pizza Kitchen

It is difficult to imagine a time when pizza was not a major American food group. This \$37 billion industry is developing new strategies to reduce cost and meet an increasing demand. *The Middleby Enhanced Pizza Ghost Kitchen* concept is ideal for pizza restaurants looking to expand their market presence with smaller, more mobile and cost-efficient kitchens.

Using OpenKitchen by **PowerHouse Dynamics**, we are able to provide our clients with a fully connected smart kitchen with all equipment being sourced from a single, trusted supplier. Our industrial automation and robotics specialists at **L2F** have created a total mobile ghost kitchen solution that combines top-of-line **Doyon** dough mixers, proofers and sheeters with **QualServ** prep and stretch tables and ventless **TurboChef** conveyor ovens. This is coupled with **L2F's** automatic dispensing system (for sauce, cheese, and pepperoni). The process is further enhanced by collaborative robots and Augmented Reality smart prep tables which minimize staff error and maximize restaurant output.

## ABOUT THE KITCHEN

## Square footage:

200 sq. ft.

## Contact:

L2F Sales Team

Info@L2Finc.com

510-249-9277



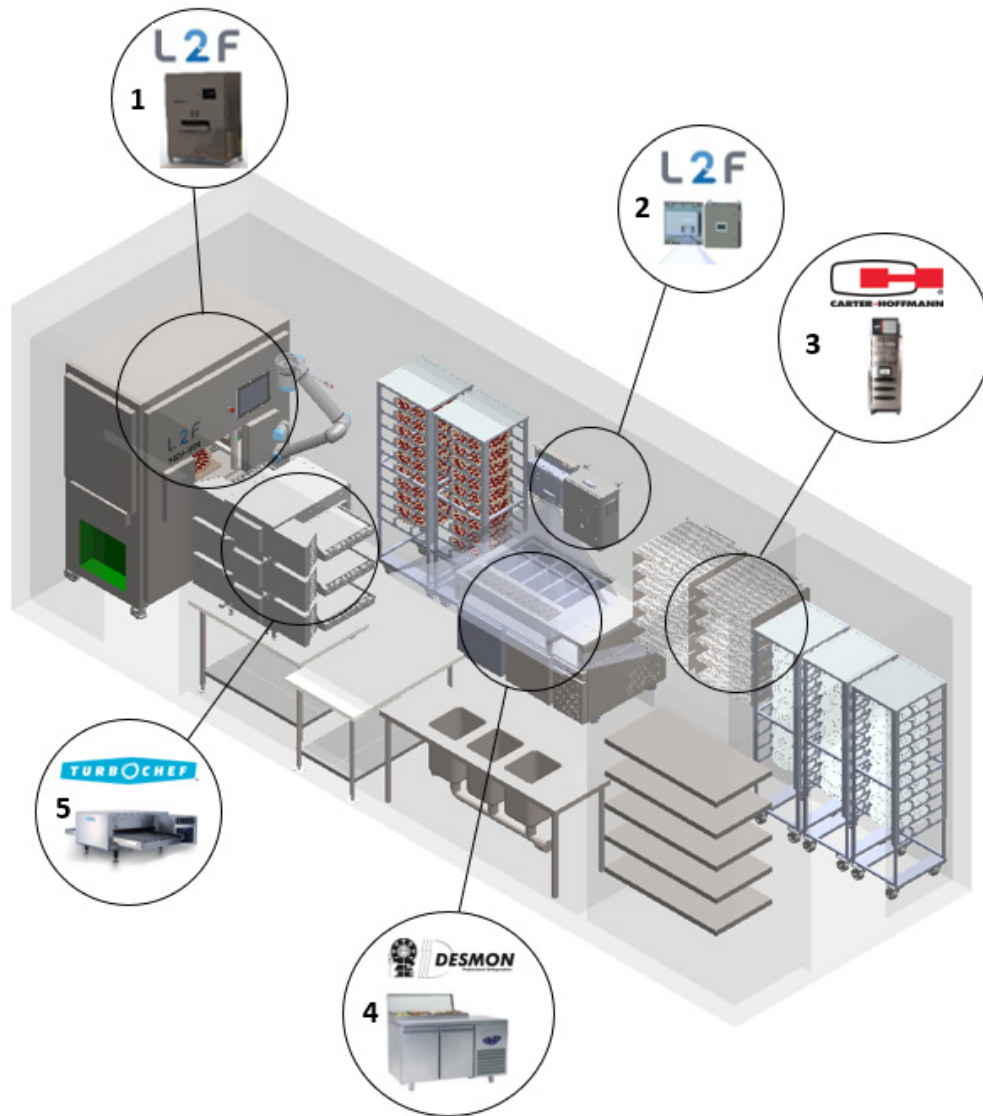
SEE REVERSE, FOR SPECIFIC PRODUCT INFORMATION

TO SCHEDULE AN ASSESSMENT

Email Info@L2Finc.com



## Enhanced Ghost Kitchens – Pizza Kitchen (small)



Item #	Description	Brand
1	Sauce-Cheese-Pepperoni Automated Pizza System	L2F
2	Smart Prep Table	L2F
3	Self-serve Pick-Up-Cabinet	Carter-Hoffmann
4	Prep Table with Remote Refrigerated Base	Desmon
5	Electric, Ventless Conveyor Ovens	TurboChef

**TO SCHEDULE AN ASSESSMENT**  
Send an email message to [Info@L2Finc.com](mailto:Info@L2Finc.com)

