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National Restaurant Association Show on Twitter, Facebook, and Instagram.

National Restaurant Association Show® Announces the 2019 Kitchen Innovations® (KI) Award Recipients
Celebrating its 15th anniversary, this prestigious foodservice industry award recognizes innovative new equipment that delivers advancements in speed, efficiency, safety, and more.
(Chicago)— The National Restaurant Association Show today announces the recipients of the 2019 Kitchen Innovations (KI) Awards, honoring progressive equipment that increases efficiencies and productivity. Each recipient and each product honoree will be showcased in the interactive Kitchen Innovations Showroom at the 2019 National Restaurant Association Restaurant, Hotel-Motel Show®, to be held May 18-21 in Chicago at McCormick Place. The KI Showroom allows attendees the opportunity see emerging back-of-house trends in one dedicated area.

The KI Awards program has earned a reputation for defining the gold standard of foodservice equipment innovations. "Forward-thinking and cutting-edge, this is the equipment that generates industry growth through a focus on factors such as automation, efficiency, safety improvements, sustainability, waste solutions, and more," says Scott Redler, COO and co-founder of Freddy's Frozen Custard & Steakburgers and Co-Chair for the 2019 National Restaurant Association Show. "We are honored to showcase their dedication to the industry."

Chosen by an independent panel of judges comprised of industry leaders and internationally recognized food facility consultants, multi-unit executives, and design experts, the 2019 KI Award recipients reflect the trends and topics most important to foodservice operators today – and showcase the future of the industry. The 25 selected award recipients address operator concerns including labor, inventory management, cleanliness, energy and water efficiency, food safety, sanitation, cross-functionality and space-saving measures.

Unox
Data Driven Cooking
Everyone has cooking software. Data Driven Cooking is different. DDC monitors oven usage, analyzing and recording cooking times, menu items, energy and water use, etc. And artificial intelligence uses that data to recommend operational patterns, new recipes, and more. Further, sensors in the oven calculate volume and mass and adjust cook times for different size batches.