

Middleby CEO Selim Bassoul to be Keynote Speaker at Chicago Executives' Club Annual Innovation Awards Program

Elgin, Ill. (May 21, 2014) – Selim Bassoul, Chairman and CEO of The Middleby Corporation, will give the keynote address at the Chicago Executives' Club annual awards innovation program, to be held Thursday, May 22 at the Hilton Chicago.

The event moderator will be Tom Gardner, Co-founder and CEO of the Motley Fool who has said Mr. Bassoul is his "favorite CEO of all time." Michelin Star and James Beard Award winning Chef Paul Kahan, who uses and endorses Middleby cooking equipment in his premiere Chicago restaurants, will be on hand for questions and Mr. Bassoul's introduction.

Mr. Bassoul, who was named CEO of Middleby in 2000 and Chairman in 2004, will be speaking about "Rapid Growth and the Radical Payback of Continuous Reinvention" and the industry leading innovation of Middleby products throughout the brand line, and how new ideas have spurred Middleby to exponential growth. Middleby has been one of the best performing stocks on the NASDAQ Exchange over the past decade under Mr. Bassoul's leadership.

"I am honored that the Chicago Executives' Club has given me the opportunity to address its members at their awards luncheon where they present their awards for innovation," Bassoul said. "Middleby is at the forefront of innovative businesses, and I am looking forward to sharing our innovation success story, which includes automating the commercial kitchen, developing energy saving appliances, creating ventless cooking solutions and debuting clean stores."

Middleby has received numerous awards over the years for product innovation. Most recently three Middleby products – the **Nieco BroilVection™ Burner**, the **Star Holman Impingement Conveyor Toaster** and the **TurboChef Fire Oven** – were all winners of the National Restaurant Association's **Kitchen Innovations Award**, given to products that demonstrate the most promising and cutting-edge advancements in the kitchen and foodservice industry. All three were on display in the Kitchen Innovations Pavilion at the recent NRA Show, held May 17-20 at McCormick Place in Chicago.

Earlier in 2014, Viking Range received recognition at the Kitchen and Bath Show People's Choice Awards, sweeping the categories with a first for the new **Viking Professional French Door Oven**, a second place for the **Viking Professional 7 Series Range** and a third for Viking Professional Cooktops. Attendees voted these products best of the show.

In February, the **IMC WasteStation**, won the Best Sustainable Catering Equipment Innovation Award at the Gulfood Show in Dubai. This coveted award is presented to the company that has shown innovation and excellence in the development, marketing and launch of new equipment, especially equipment which is proven to provide commercial significance and benefits to the food and beverage industry by offering energy, waste water and labor saving features.

The Middleby Corporation is a global leader in the foodservice equipment industry. The company and its 43 brands develops, manufactures, markets and services a broad line of equipment used in the commercial, industrial processing and residential markets.

For more information on Middleby visit www.middleby.com.

Contact: Darcy Bretz 847.429.7756 or 630.926.9055