

THE MIDDLEBY CORPORATION is Heading to NACS

The Middleby Corporation is gearing up for the NACS (National Association of Convenience Stores) Show, October 12-15th at the Georgia World Congress Center in Atlanta. The NACS Show is a top trade show providing the most comprehensive representation of products and services for the convenience and fuel retailing industry. According to NACS, this year's show will be the largest NACS Show ever. The Middleby Corporation brands will be in **booth 6131** featuring their new and latest technologies to help make convenience stores foodservice operations easier and more cost efficient for store owners.

"We have a lot of new and exciting technologies we are bringing to the show that are a must see," said Steve Lombardo, Executive Vice President of Star Manufacturing. "This equipment does not only benefit convenience stores but also cafeterias, concession stands, restaurants, and stadiums. I encourage anyone at the show to stop by our booth to see how our equipment can be an asset to your operations."

The Middleby booth will feature equipment from Star Manufacturing, Wells, Bloomfield, Lang, Doyon, NU-VU, TurboChef, and Perfect Fry. TurboChef and Perfect Fry will feature live cooking and demonstrations at the booth. To see how Middleby can help benefit your convenience store operations stop by **booth 6131** to learn more information.



Follow us on Twitter for live updates during the Show!

- @StarMfg
- @DoyonNUVU
- @turbocheftech
- @Perfect_Fry
- @WellsBloomfield
- @LangMfg

See What's Cookin' at the

NACSSHOW[®]

NACS PCATS PEI PMAA

October 12-15, 2013

Georgia World Congress Center

SEE US ALL AT BOOTH 6131



Cooking Live with
MIDDLEBY



Featured Products at NACS

Doyon FPR3

The Doyon FPR series is the perfect design for the operator where space is at a premium. It features (3) rotating perforated nickel plated decks, which are designed to quickly accumulate and distribute heat evenly, ensuring a fast uniformed bake every time. The decks can be configured as 1, 2 or 3 high, whatever is required, and are easily removed for cleaning. In addition, the FPR series can be stacked up to 2 high and is backed by our full 2 year parts & 1 year labor warranty. Although famous for baking pizza, the FPR can also be used to bake a wide variety of products such as fried finger foods, bread, casseroles, muffins, cookies, almost anything!



Star Grill-Max® Roller Grill with Clear Door



The Star Grill-Max® line of roller grills take presentation and performance to its fullest potential morning, noon, and night. The built-in bun box saves space, reduces cost and provides sanitary storage of buns and clear door improves visibility of buns. Slim line design provides more grill surface in the same space, increased capacity means additional sales and great profits. Exclusive Duratec® coated non-stick rollers, the best non-stick high performance coating for today's high volume operations. These rollers meet the demands for improved durability, cleanability and feature superior grip for improved rollability of today's new Roller Grill snack foods. The Seal-Max® superior heavy duty roller bearing and seal combination provides smoother operation, longer life, low maintenance and grease-free internal compartments.

TurboChef Söta

The Söta oven combines speed and cooking performance in TurboChef's smallest, most energy-efficient package. Independent top and bottom impinged airflow and microwave are precisely controlled to deliver superior quality and speed. The top-launched microwave system allows use of metal pans, and integral catalytic converters allows for UL®-certified ventless operation. The Söta has a smart menu system capable of storing up to 256 recipes, and the oven is pre-programmed at the factory so it is ready to operate out of the box. The versatility of the Söta is unparalleled - it can cook, grill Panini sandwiches, and even steam without using water. It includes an LED timer which counts down the last 30 seconds of cook time and self-diagnostics for monitoring oven components and performance, all backed by a one-year labor and parts warranty.



Perfect Fry- PFA 570

The PFA series deep fryers minimize staffing requirements and preparations time while maximizing cooking capacity and efficiency—all in only 17 linear inches of counter space. It includes the rapid fry mode which automatically begins cooking the next batch of food items when the preceding batch is finished. The preset modes take the guesswork out of deep frying by allowing the operator to pre-program up to nine different food items into the electronics system. Simply choose the preset number that corresponds to the item you wish to cook. The PFA 570 includes cook time sensitivity to ensure a consistent product by automatically extending cook times to account for significant drops in temperature while featuring stand-by mode to reduce power requirements during non-peak periods. Minimum staff time, minimum handling, minimum preparation time - maximum efficiency.