The World Leader in Conveyor Ovens
In Use by Top Restaurant Chains Around the World

GUARANTEED:
• Improved Quality Food
• Faster Speed to Table
• Maximum Labor Savings

www.middleby-marshall.com
www.ctxautomation.com
847-830-8747
The Middleby Marshall/CTX Kitchen of the Future provide a continuous cooking platform. When the food comes out of the conveyor, it is perfect every time and ready to serve – whether steak, chicken or salmon. There is no over or under-cooking, just the same consistent product every time, and with impingement technology, the end product looks and tastes outstanding. Employees are not changing speeds and temperatures on the oven for different foods; it is all preset and easy to use.

With the versatility of Kitchen of the Future, it may be the only piece of kitchen cooking equipment needed. Convection ovens, fryers, microwaves, grills and salamanders are no longer needed. Using traditional cooking methods requires a lot of labor, time and attention to the food being cooked. Conveyor cooking eliminates labor needed to continuously watch food to keep it from burning or to rotate food during the cooking process.

Food is cooked perfectly every time. No more remakes, no more comps.
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Today’s Kitchen
Line cooks visually prepare food on a flat top grill or charbroiler. Time and quality always varies by cook.

Kitchen of the Future
Conveyor oven replaces flat top grill and charbroiler. Conveyor oven cooks food perfectly every time.

MAXIMUM Labor Savings
Kitchen of the Future customers report an average of 3,300 kitchen labor hours eliminated per year when KOF is installed.

FASTEST Speed of Bake
Faster Speed to Table
The Middleby Marshall/CTX system bakes 30% to 60% faster than traditional cooking methods. These high speeds are achieved without sacrificing quality or consistency and the average ticket time has been cut from 22 to 12 minutes.

Menu Item  Today’s Cook Time  Kitchen of the Future Cook Time  Percent faster
Nachos  4:00  2:30  37.5%
Quesadilla  6:30  2:30  62%
Pizza  6:00  2:30  58%
Strip Steak  10:00  6:40  32%
Salmon  10:00  6:40  32%
Chicken Breast  12:00  6:40  43%
Deep Frozen Burger  10:00  6:40  32%
Ribs  12:00  6:40  43%

SAVINGS on Energy Costs
Traditional Oven Flame
• Maximum energy on high all the time

Kitchen of the Future Oven Flame
• Minimum heat loss, cool to touch technology
• Goes to “sleep mode” when not in use.
We’ve Changed the Restaurant Business Forever!

More than 5,000 Kitchen of the Future Ovens Now Installed

Improved Food Quality
Operators strive to serve a consistent product with no remakes and no food comps. When food is cooked it is perfect and ready to serve. There is no under or over cooking, just the same consistent product every time.

Faster Speed of Bake
Lightning fast cook times means quicker time to the table.

Maximum Labor Savings
First year savings pays for the ovens and a minimum of two line cooks eliminated from the kitchen.

Call or text me at 847.830.8747 to see how we can save your restaurant money today.