



CONVENIENCE STORE *SOLUTIONS*

PART OF
 **MIDDLEBY**

 **MIDDLEBY**
FOOD SERVICE



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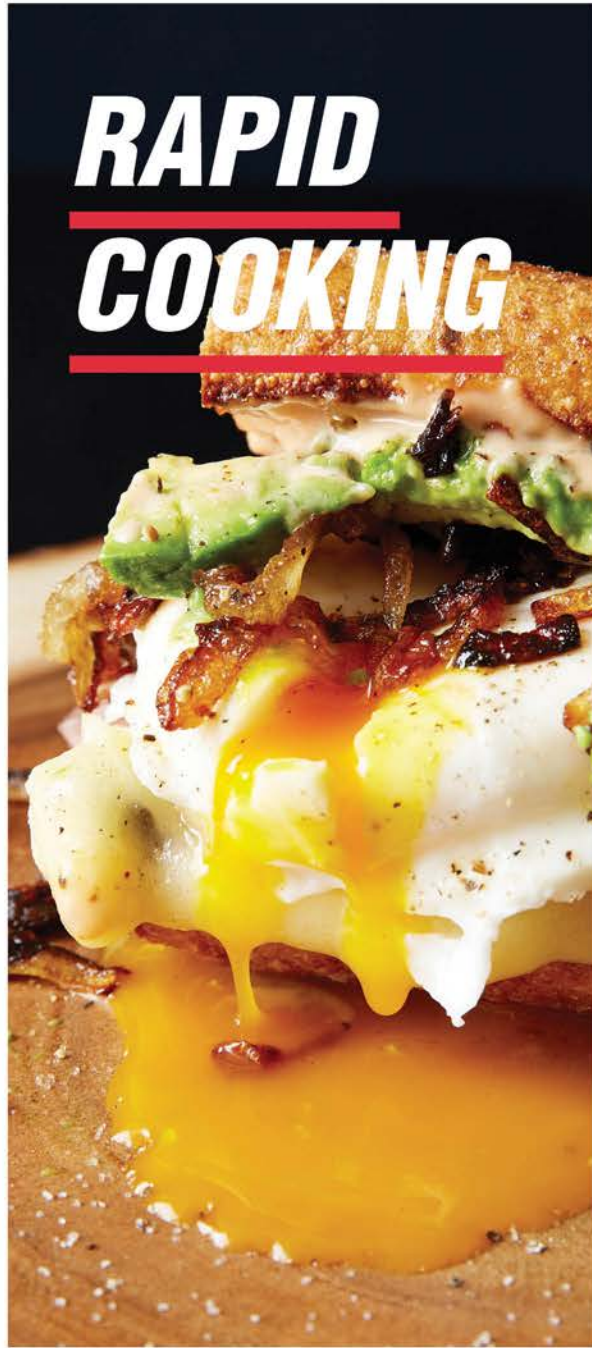


***WHO IS
MIDDLEBY***

For more than 100 years, the Middleby family of foodservice and food preparation equipment brands has been a favorite around the world.

Of all the things a company can supply none is more important than trust. This is evidenced at The Middleby Corporation by our strong relationships with customers, suppliers, shareholders and employees. Trust is why we're the world leader in commercial cooking equipment. We perpetually "disrupt" our industry with advanced cooking innovations that bring speed, energy savings and green benefits to commercial kitchens.

This is Innovation. This is Middleby.



JF62C

The compact size of the Nieco JF62C was developed to offer Nieco's energy-saving technology, high-value operational flexibility, and consistent, conveyorized cooking to lower volume restaurants and kiosk locations. The Nieco JF62C is a fully automatic two-lane, single-belt broiler featuring patented BroilVection™ technology. Other configurations available with multiple belt/feeder options. You'll enjoy:
Serving customers juicy, seared, flame-broiled perfection for a variety of proteins
Big energy savings thanks to our energy-efficient technology and rapid cooking
Labor-efficient operation



SINGLE / DOUBLE BATCH

The ventless Double Batch oven uses two independently-controlled high speed cooking cavities to maximize throughput while requiring minimal space and energy consumption.

The cavities are controlled by a split-screen, Wi-Fi connected capacitive touch controller, which allows the user to intuitively and quickly control either cavity simultaneously. With the capacity to cook up to 40 16-inch fresh-dough pizzas per hour, the Double Batch exceeds throughput of traditional conveyors. The Single Batch offers the same technology but has a single cavity.



FIRE

The TurboChef Fire provides an artisan-hearth style pizza experience for any location.

Cooking at temperatures up to 842°F, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. This small counter top oven weighs less than 80 pounds and can be placed virtually anywhere without type I or type II ventilation.



BULLET

The Bullet rapid cook oven utilizes side-launched microwave, high-speed air impingement, and radiant heat to cook faster than ever without compromising food quality.

Because it has a small footprint and is UL®-certified for ventless operation, the Bullet cooks on-demand without the space, energy, and food-holding requirements of larger ovens. The Bullet is easy to clean, and it even accepts metal pans. Cooking is simple - the Bullet has Wi-Fi connected capacitive touch controller, which allows the user to intuitively operate the oven.



ECO/ECO ST

The TurboChef ECO ST oven maximizes energy efficiency in TurboChef's smallest footprint - only 14 inches wide by 22 inches deep

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Eco provides superior cooking performance and is UL®-certified ventless.



DZ331

CTX - The CTX Oven provides a continuous cooking platform using infrared technology. Cook product consistently, efficiently, and safely for customers at temperatures over 800oF - whether a variety of proteins, baked goods, veggie dishes, and many more food concepts. The CTX saves on labor and whether you are cooking to order or batch cooking, CTX can support all of your day parts.



241E

The Nieco 241E High-Speed Cheesemelter adds rapid cheese-melting capabilities to your kitchen, whether as a standalone solution or as a complement to our current line of Nieco broilers. Top-heat finishing applications include rapid top-toasting and conveyORIZED salamander broiling

- High-speed performance—melt cheese in just seconds!
- Versatile flow-through design that suits the way your kitchen works
- Precision controls with 6 presets to program heat and speed settings for easy operation



ULTRA-MAX UM1833A

18" wide conveyor belt, 24" baking chamber, and 4" wide opening easily accommodates a wide-range of products.

Heavy-duty 6000 Watt metal sheath elements, conveyor belt motor, and centrifugal fan motor ensure years of reliable operation • Technologically advanced electronic controls allow for highly accurate temperature setting, changing of the belt direction, and diagnostics • Air impingement seals in moisture and flavor while delivering a much more even bake than traditional ovens • Gas unit also available



210HX

Quartz infrared heaters • Elements are located above and below conveyor belt • Convection system keeps the conveyor cool by circulating preheated air into the toasting chamber • Adjustable conveyor belt speed control, top and bottom heat control • Ovens can be stacked one or two ovens high • Openings are adjustable from 1-1/2" to 3"



HHC-1618

The HHC 1618 is capable of cooking 35 12-inch pizzas in one hour and is perfect for high-production kitchen environments because it cooks up to 50% faster than conventional conveyors. Stackable up to three high, the HhC 1618 was designed with a small footprint to fit virtually any application and avoid the energy losses and higher HVAC needs of larger ovens.



BLODGETT

HALF SIZE ELECTRIC CONVECTION OVEN

Three year oven parts warranty with two year labor warranty in the US! 5 year warranty on the door! These ovens are built to have the lowest cost of ownership over its life and handle any item on your menu. Standard depth baking compartment - accepts 13 x 18 standard half-size baking pans in the front to back position to accommodate nine rack positions on 5 chrome-plated racks. Optional Stand available. ENERGY STAR QUALIFIED



Lang

ECOH-PT

w/ proofer bottom available

2" insulation on all of cooking compartment • Large, double pane, tempered glass window • Compact 19" width for tight kitchens or small kiosk installations • Oven is stackable • Chrome steel, 9-position pan slides w/five chrome plated wire racks • 150° to 450°F temperature range • Solid state temperature control accurate to ±4°F • Two-speed fan w/fan pulse • Door interlock switch cuts power to fan • Large viewing window for merchandising fresh-baked product



SOUTHBEND

SLGS GAS

72,000 BTU (NAT or LP). Adjustable solid state thermostat control. 1/2hp, 2-speed motor, Blower fan circulates air within cavity, "scrubbing" heat to the oven interior for even heat distribution. Heavy-duty removable wire rack guides on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided. Porcelain enamel finish, coved, fastener free. Single oven interior light. Dependent doors with windows. Low emission glass, heavy-duty welded steel frame full-length hinge pin. Hot surface ignitor with flame safety device. Slide out control panel for easy servicing. 26" legs standard.



NU-VU

NCOT5

Flexible and versatile - the NCOT5 is ideal for a variety of uses in convenience stores, coffee shops, restaurants... anywhere you serve pastries and desserts. Whether they're baked from scratch or par-baked from frozen, the NCOT5 is the choice for many. They deliver consistent, even reliable results.

Three-stage baking with programmable touchscreen controls for 18 items • Two-speed fan Temperature to 425°F • Cool to the touch dual-pane door with switch to cut off blower upon opening • ENERGY STAR • Capacity: 5 ea. 13"x18" sheet pans



STAR

CCOH3

Oven needs 24.4" of countertop. Rear fan and stainless steel ensure an even bake. Door interlock system turns off fan when open. Features broiler in the top of chamber. 3 rack slides.



Toastermaster

XO-1N

Ideal for convenience stores and other small businesses that carry warm food items. This oven is compact, light and versatile for many products. 4 rack slides holds three to four half-sized pans.



BLODGETT-COMBI



HOODINI BLCT-6E-H

The Hoodini™ hood, designed for the Blodgett Combi, lets you place your oven just about anywhere. The Hoodini removes smoke, odor, and moisture from the oven cavity.

Ventless hood combines catalytic system with condensing system • Condenser removes steam exhaust • Catalyst removes smoke and fumes • No filters to change • Integrated hood - no fire suppression required • Top clearance required = Zero inches! • Door is not on timed lock (unlike competition) • Touchscreen control



VENTLESS HOODINI™ COMBI



Lang 224TC

Griddle types

LANG Gas and Electric Models

- GAS (2xx series)
- ELECTRIC (1xx series)

Control type / griddle surface

23" griddle plate depth

- T // Electric Snap-Action / Polished Steel
- TC // Electric-Snap Action / Chrome
- S // Solid State / Polished Steel
- SC // Solid State / Chrome

30" extra-deep griddle plate

- ZSD // Solid State / Polished Steel

Lang model sizes

Width 24" / 36" / 48" / 60" / 72"



Globe GG24G



STAR 515TGF

Griddle types

STAR-MAX® Gas and Electric Models

- GAS (6xx series)
- ELECTRIC (5xx series)

Control type / griddle surface

20.5" Griddle plate depth

- MF // Manual / Polished Steel
- TF // Modulating Thermostat / Polished Steel
- TCHSF // Modulating Thermostat / Chrome
- TSPF // Electric Snap-Action / Polished Steel
- TGF // Electric Snap-Action / Polished Steel
- CHSF // Electric Snap-Action / Chrome

STAR-MAX® model sizes

Width 15" / 24" / 36" / 48"



APW wyott GGM 24I

WE OFFER MANY MORE PRODUCTS THAN ARE HIGHLIGHTED HERE, GIVE US A CALL SO WE CAN CUSTOMIZE A SOLUTION FOR YOU.

ROLLER GRILLS & ACCESSORIES



X*PERT™ SERIES ROLLER GRILLS
APW Wyott® roller grills are available in a variety of configuration sizes: (20, 31, 50, and 75), flat or slanted and chrome or non-stick rollers.
These roller grills provide unmatched performance, unequaled reliability and ease of operation. Offered with manual or digital controls. Optional sneeze guards are offered in pass-through or enclosed design.
We offer many more products than are highlighted here, give us a call so we can customize a solution for you.

Star's electronic roller grills are engineered with the highest quality materials, delivering consistent commercial-grade performance by incorporating the latest technology. Electronic roller grills are available in a variety of sizes - perfect for snack bars, convenience stores, recreational facilities, and stadiums. Star's patented seal design, two-zone temperature control, and 5 year warranty on Staltek™ coating make these roller grills ideal for any foodservice application.



GRILL-MAX® ROLLER GRILL
w/clear bun drawer

Model types Analog CBBC / SCBBC
Hot dog capacity 30 / 50 / 75

Sneeze guard canopy sold separately

GRILL-MAX® ROLLER GRILL
w/built-in bun drawer

Model types
 Analog CBD / SCBD / STBD
 Electronic SCBDE / STBDE

Hot dog capacity
 30 / 45 / 50 / 75



GRILL-MAX® ROLLER GRILL

Model types
 Analog C / SC / ST
 Electronic SCE / STE

Hot dog capacity
 20 / 30 / 45 / 50 / 75



GLASS SNEEZE GUARDS
Types single door / double door / shield / canopy
Bun capacity 30 / 45 / 50 / 75

PLASTIC SNEEZE GUARDS
Model sizes 20 / 30 / 45 / 50 / 75



GRILL-MAX® HEATED BUN WARMER
Model types SST-20 / SST-30 / SST-50 / SST-75
Bun capacity 32 / 48 / 64 / 96

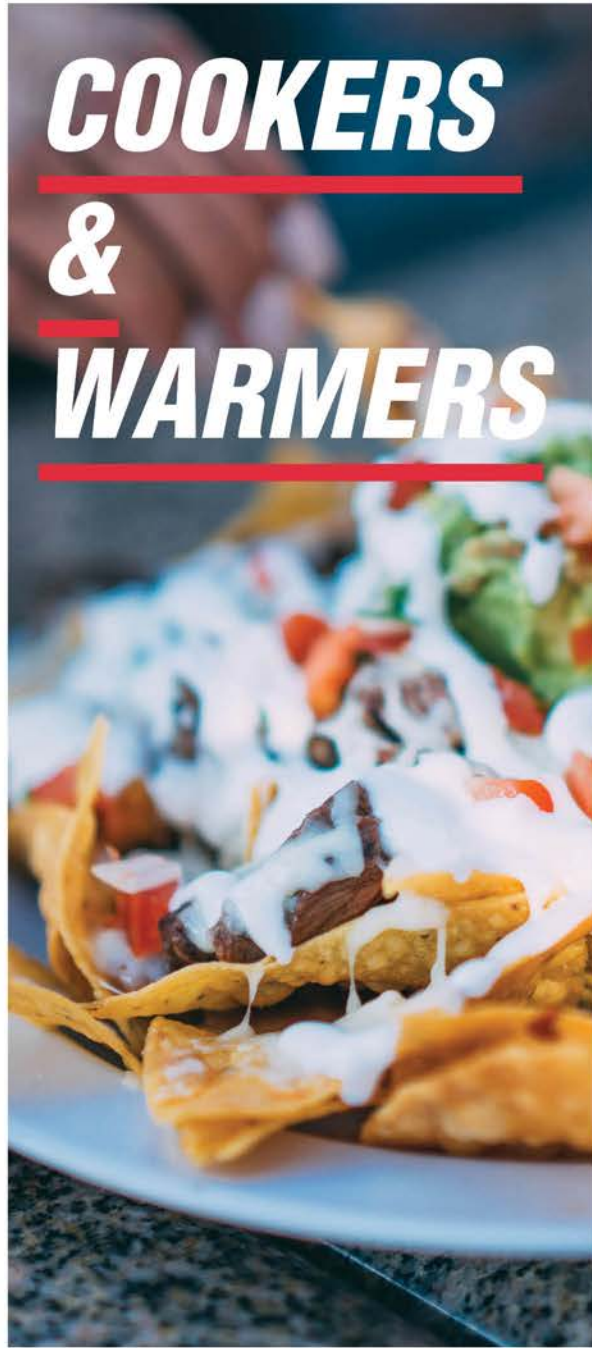
GRILL-MAX® EXPRESS DRY BUN WARMER
Model types XBW30 / XBW50
Bun capacity 72 / 96



Roller types Available
 STALTEK™, DURATEC & CHROME



Unique to Star, our StalTek™ coating is the industry leader in easy cleaning, turn-ability, and durability.



CookTek®
SINAQUA SOUPER

The SinAqua™ Souper is a portable countertop unit from CookTek used for rethermalizing food and precision holding. Employing a forward-thinking design and high-contrast, easy-to-use capacitive touch control, the SinAqua™ Souper can take liquid foods from an unfrozen, chilled state through the food safety danger zone in as little as 45 minutes when stirring.

After rethermalization, food is held at a precise temperature within a selectable range of 140–200 °F (60–93 °C). Utilizing CookTek inductive heating technology, the SinAqua™ Souper consistently heats food without scorching and holds food twice as long as steam wells, while using less than half the energy. The SinAqua™ Souper eliminates maintenance and plumbing associated with traditional soup warmers.



CookTek®
INCOGNEETO

The CookTek® Incogneeto™ is an undercounter buffet warmer designed to mount under natural stone or “engineered” stone countertops – no cutting of the stone is required.

The Magneeto™ trivet (one included with purchase) is placed on the countertop and acts as a temperature sensor, communicator, and locator device which allows the efficient heating of any induction-compatible pan through the stone countertop.



PITCO
SRTG14

Solstice™ Rethermalizer, gas, 17.5 gallon water capacity, full tank, digital controls, electronic ignition, auto water fill, aux. manual fill, common drain/overflow, stainless hinged cover, tank, front and door, 55,000 BTU, NSF, CE, CSA Flame, CSA Star, QMI.

Solstice Burner Technology provides dependable higher efficiency heat transfer without the need for complex power blowers • Up to 50% more production over past models • Welded tank with an extra smooth peened finish ensures easy cleaning • Long lasting high temperature alloy heat baffles • 1” NPT full port (2.54 cm) drain, for quick draining • Stainless steel hinged cover saves energy by keeping heated water vapors in the tank • Heavy Duty 3/16” (.48 cm) door hinge



WELLS
LLSC-11

Wells Round Countertop Soup Cooker / Warmer LLSC-7 and LLSC-11 will quickly heat refrigerated food and hold it at serving temperature. The anodized aluminum pot and band-heating element provide efficient heat distribution. The compact design is sure to save counter space.

High wattage, fully insulated for maximum efficiency • Warmer easily adapts to a variety of inset sizes • A one-year warranty against defects covers parts and labor



**APW
wyott**
DMXD-30S OPEN AIR
MERCHANDISER

Available in a variety of sizes (30” to 60”), horizontal or flat shelves, and single or double shelves, these merchandisers keep food at their optimal holding temperatures. Customize your merchandiser with accent colors and graphics.





Electric hot plate, Solid french top

One or two burner models • Sealed cast iron elements provide faster even heating • Independent controls for precise temperature control • Stainless steel bullnose front provides knob protection and comfortable work zone • Solid top prevents spills from entering unit and makes clean-up fast and easy • 12" width to fit almost anywhere • Heavy-duty 4" adjustable legs • Double wall construction and enclosed bottom reduces heat loss • Two-Year Parts and Labor Warranty



Five times faster heating than any conventional hot plate.

Smooth, flat surface works with any pot or skillet and is easy-to-clean • Completely sealed, non-porous surface • Long life, fast glowing, radiant element technology provides even heating of cooking surface • The HC-225 is UL LISTED and meet the NSF and Canadian standards • One-Year Parts and Labor Warranty



TOASTING



The Nieco Ex6225D Rapid Forced-air Toaster produces superior-toasting in a flash by efficiently converting waste heat to forced convection. Toast bakery products like croissants in just 20 seconds and other bakery products like English muffins to a perfect golden brown in under 45 seconds. Features precision, programmable controls for perfect toast settings and easy operation. Sturdy all stainless-steel construction with no quartz-glass elements.



TOASTS 500 slices per hour • Forced convection system circulates pre-heated air • Compact design requires only 14.5" counter space • Easy to use control panel • Variable speed & top/bottom heat control • Energy efficient power saver switch • Quartz infrared heaters return to full power in seconds • Extended conveyor belt for easy loading and large warming area • Burn guard • Heated holding area

Many models to accommodate multiple products and volumes.



CONTACT TOASTER

Star contact toasters are designed with speed and consistency in mind. The optional programmable electronic control. The wide dual side design allows for a production speed unmatched by other toasters. Dual, wide slot toasting makes the toaster capable of producing up to 1,800 buns per hour [running two heels and two crowns at once with constant feed] USB port programming allows easy uploading of new product files. Electronic control allows for independent speed control for front and rear belts. High-contrast digital display allows for an infinite number of programmed product settings and instant adjustments to speed and set point temperature up to 550°F (288°C).



HL1 SERIES

Get more holding cabinet for the money with hotLOGIX! These affordable cabinets are superior to similar cabinets in the same category and can hold just about anything until you're ready to serve.

Welded and riveted lightweight aluminum construction • Solid tempered glass door • Simple controls Adjustable slides to accommodate 12x20 and 18x26 pans • Removable heater for easy service and cleaning • Four sizes: full height, ¾ height, ½ height, under-counter



MODULAR HOLDING CABINETS

Keep food hot, fresh and ready to finish with Carter-Hoffmann's modular holding cabinets. Flex your menu options by cooking components in advance and keep them fresh until you're ready to serve. Individually heated pan cavities provide the best environment and extend holding time while maintaining fresh-cooked quality and freshness.

Control temperature and time • Efficient direct transfer heat uses less energy • Built-in removable pan covers to keep moist foods moist • Compact design requires minimal space in the kitchen • Hold food longer and fresher and reduce waste • Many models to fit just about any space • Units with bottom only or top and bottom heat



9451-HP12CDN

The proofing process is an integral step in the baking process, and the Toastmaster line of proofers can provide your dough product the ideal environment for proofing. All Toastmaster proofers have separate heat and humidity controls so that the environment can be varied to the precise levels of heat and humidity in order to accommodate each individual product.

Durable aluminum construction with lift-off polycarbonate door, full length door handle and magnetic door gaskets • Up to (11) 18" x 26" sheet pans (half-sized unit) or (34) 18" x 26" sheet pans (full-sized unit) on 1.5" centers • Available in insulated or uninsulated models • 1500 watt heater element with 120V power supply and 6-ft detachable cord

MERCHANDISERS



DRPR4

Pizza, nachos, poppers, you name it. Doyon's heated display warmers keep them on display and ready to sell. These cabinets have rotating racks for pizzas or stationary shelves that are perfect for a number of items.

Compact, counter-top design • Adjustable heat and humidity • Tempered glass panes on all four sides for 360° viewing; removable for easy cleaning • Single-sided or pass-through • All operate on 15 Amps or less



DISPLAY CABINETS

Heated cabinets are specially designed for constant use and reliability. Name your product; pizza, pretzels, chicken, pastries, bagels, hot sandwiches, ribs and more, Star's hot food merchandiser cabinets will hold your food products at the right temperature so food tastes as if it was fresh from the oven.

Hot Food Merchandisers are the best way to serve your day part menu items. Conveniently holds and easily serves "on-the-go" food such as hot sandwiches, pizzas, breakfast burritos among other delicious hand-held items.



HEATED MERCHANDISE

Heated cabinets are specially designed for constant use and reliability. Name your product; pizza, pretzels, chicken, pastries, bagels, hot sandwiches, ribs and more, Star's hot food merchandiser cabinets will hold your food products at the right temperature so food tastes as if it was fresh from the oven.

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HOLDING CABINETS

FRYERS



PFA

Perfect Fry is the benchmark in Ventless Deep Frying. Safe and easy to operate, no other product can deliver a better ROI per square inch than Perfect Fry. Preset cook times, low start-up cost, self venting, odorless, HEPA style filtration, integral fire suppression, completely enclosed and easy to clean, this system offers the user unparalleled functionality and product versatility. Feed the machine and it will continue to robotically cook for you.



SG14R

For Space Saving filtering and high production frying in one single Solo cabinet, specify Pitco SoloFilter Solstice Gas Models SFSG14, 14R, 14T or SFSG18 tube fryers with the patented Solstice Burner Technology. The dependable atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes in various sizes with optional cooking controllers and a self contained space saving simple two step Solstice filter. Making filtering conveniently fast to keep the oil cleaner for producing better quality products and to maximize oil life & profits..



SGLVRF

Cook 72% More Chicken with Automation! Traditional 14 size fryers have 50lbs of oil capacity, but ROV fryers have only 30lbs of oil capacity. Less oil useage equals less oil expense. It's all about oil turnover! When the amount of oil dragged out with the food reaches an optimum level, the oil is replenished faster than it can deteriorate, leading to longer oil life. Oil is never given a chance to fully oxidize with Pitco's Auto Top Off!



PRESSURE FRYER

An easy-to-use, convenient fryer uses 7- LCD touchscreen controls with Training Central® that has step-by-step instructions for every fryer operation. Upload recipes and download operation logs using the USB. The deep fryer has a 24 lb product capacity with optional grande basket and a 75 lb oil capacity while utilizing controlled low pressure and along with a pressure-regulated lid interlock system.





X5

Proof and bake all in one cavity. The X5 saves energy and labor with a patented moisture evacuation system that allows the oven to automatically switch to baking, without having to move the pans. They combine variable air speeds, reversing fan and shot and pulse steam injection for hamburger buns, dinner rolls, submarine sandwich bread, artisan bread and much more!

Cool to the touch glass door to view baking process • Easy to use touch screen controls with 8 stage baking for 32 recipes • Digital temperature control from 90° to 425°F • Wi-Fi capability with USB port • ENERGY STAR Capacity: 5 ea. 18"x26" pans



JA SERIES

Get the best of both worlds with Doyon's JA series convection baking ovens. Doyon's exclusive Jet Air system with bi-directional air flow produces exceptional baking results. They can do both artisan breads, as well as delicate items, and deliver superior quality.

Bi-directional air flow for even baking and less labor - no need to turn pans during the baking cycle • Programmable controls: 8 stage baking for 99 recipes • Shot and pulse steam injection for crusty artisan breads • Fan delay for delicate items Energy efficient gas or electric heating • Models range in capacity from 4 to 28 pans (18"x26")



AEF

For the serious bread baker, Doyon's spiral mixers produce better bread dough. The unique stainless steel bowl with a high center, eliminates the dough feeder post as well as friction and dough overheating for longer yeast viability and gluten development. The non-slipping belt provides durability for tough mixes.

More sizes with better horsepower than the competition • Easy to use digital control with 9 programmable speed and time settings • Automatic switch from speed 1 to speed 2 • Exclusive bowl drain for easy cleaning • Jog and reverse



SP10

10-quart planetary bench mixer's gear transmission with premium alloy steel and overbuilt shaft outlasts and outperforms competitive belt drive systems.

1/3 HP custom-built motor, 3 fixed speeds. Rigid cast iron body with front-mounted touch pad control panel, digital timer, last-batch recall. Includes #12 attachment hub, stainless steel bowl, beater, wire whip, and spiral dough hook. Two year parts, labor warranty.



TEDDY V5

Aluminum frame with powder coated finish in red, white, silver or black • Variable Speed Drive with wide speed range from 100 rpm to 400 rpm. Powerful 0.4 hp motor • 5 lbs dough capacity at 65% AR. (Low Speed). Unit weighs 40lbs • Dial control on both sides of unit and comes with Attachment Hub • Stainless Steel Bowl, flat beater, wire whip, dough hook, safety guard and removable plastic splash guard. Dishwasher safe • Rounded corners for easy cleaning, no exposed screws or seams to harbor bacteria • Permanently lubricated planetary head and attachment hub • Safety cut-switch automatically turns the mixer off if mixer is opened • ETL and NSF listed

REFRIGERATION & RAPID THAW



FPTM2N

Desmon Pizza Make Tables are manufactured with advanced features to protect your long term investment.

Constructed AISI 304 stainless steel • Higher insulation rates, CFC free, cyclopentane foaming • Interior - attractive AISI 304 stainless steel, ETL sanitation, and CE "rounded corners" • Factory engineered, self-contained, capillary tube system using environmentally friendly (HCFC free) R404A refrigerant • Evaporator coil & condenser balanced for low power consumption • Coolers adjustable from (32 to 50°F) • Sealed, self-lubricating evaporator fan motor(s) • Larger fan blades with a more efficient low velocity, high volume airflow design • Faster temperature recovery and shorter run times



GM7-ETL / GB7-ETL

The Gold Line Reach In Refrigerator/Freezer line has all of the features and benefits you would expect in a high end manufactured product.

Interior/Exterior 304 SS, ETL sanitation, and CE "rounded corners" • Refrigerant- R404 • Monoblock Refrigeration System • Cord and Plug supplied • Standard Rack Shelving • Digital Controls • HACCP Controls • Cyclopentane Insulation, Higher insulation rates, CFC free, cyclopentane foaming • Wide Magnetic Gasket • Door Locks • Epoxy Shelving • Evaporator coil & condenser balanced for low power consumption • Coolers adjustable from (14 to -13°F) • Sealed, self-lubricating evaporator fan motor(s) • Larger fan blades with a more efficient low velocity, high volume airflow design • Faster temperature recovery and shorter run times



GBF-10+

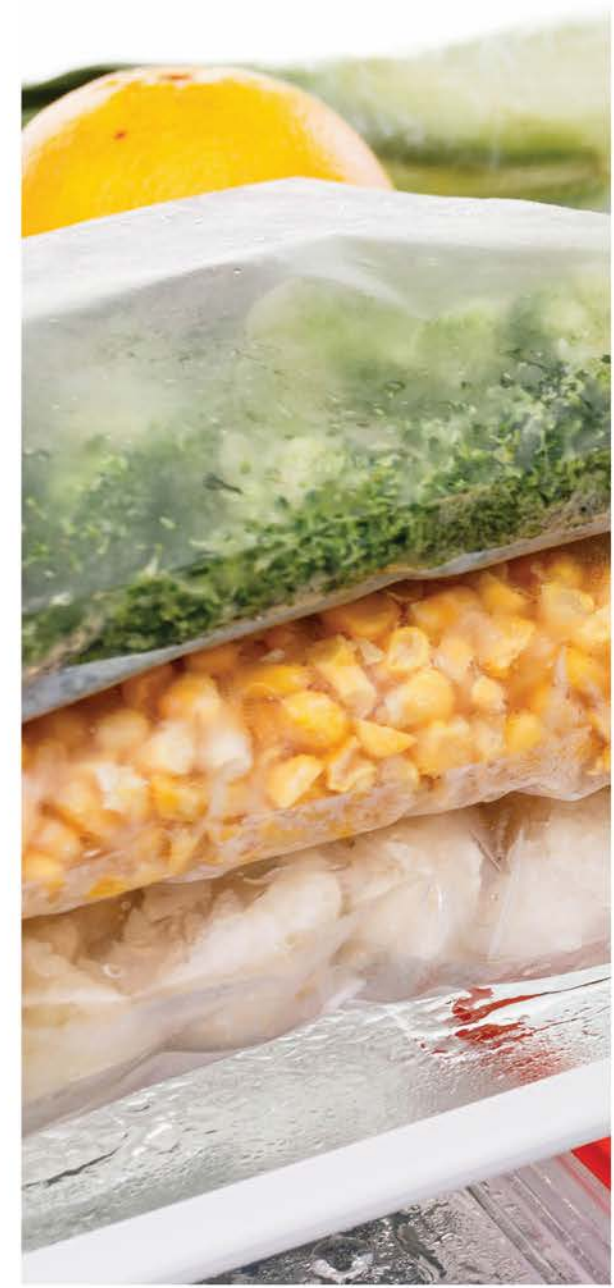
The Gold Line Blast Chiller/Shock Freezers are designed and built with quality and efficiency. With the ease of digital controls and simple to operate you will find this unit will save you time and money.

Reach-in, self-contained bottom mounted refrigeration, Chill: 77-1/5 lbs. from 194°F to 37°F in 90 minutes, Freeze: 55-1/10 lbs. from 194°F to 0°F in 270 minutes, reversible self closing door, includes (10) racks on 2-3/4" centers, auto defrost, touch screen controller, core probe, stainless steel construction, adjustable feet, R404a refrigerant, 2.1 kW, cETLus, ETL-Sanitation, CE.



CARTER-HOFFMANN
RAPID THAWING CABINET

Defrost sandwiches and other individually wrapped items in 4 hours or less
thaw and hold overnight option
wire shelves for air circulation around products
for even thawing Wi-Fi enabled programmable touch screen controls





GPG1410

Versatile mid-size electric countertop Panini grill with heavy-duty, seasoned cast iron grooved grill plates for long-lasting heat and durability.

Multipurpose unit constructed of stainless steel with a 14" x 10" cooking surface and body handles for easy transportation. Thermostatically controlled up to 570°F. Includes stainless steel scraper. One year parts and labor warranty.



RTW19EA

Quickly and easily heat tortillas, flatbreads, and pitas • Patent pending technology replaces the need to take up valuable grill space to simply heat tortillas • Easy to operate - straightforward design and digital controls ensure effortless operation and minimal training • Energy savings are approx. 30% less than using a flat grill to warm • Digital controls are easily programmable • No hood required, place the unit anywhere • 120V • Can be counter or wall mount

Patent pending technology consistently & accurately heats tortillas to desired temperature



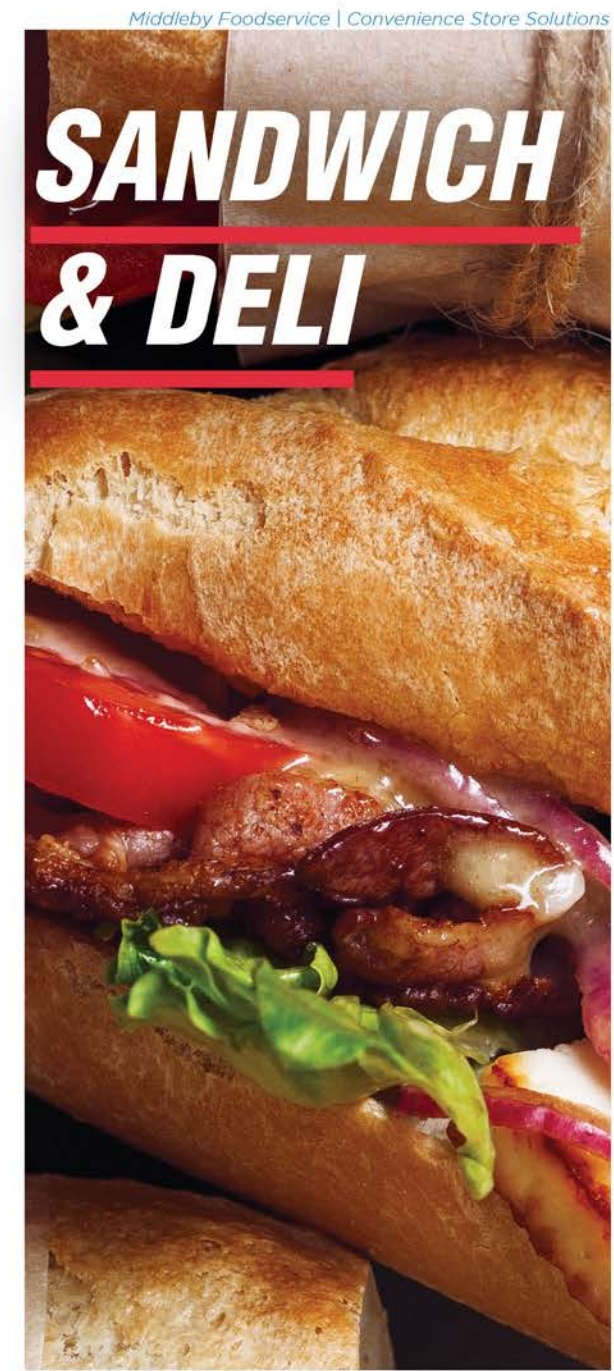
PST14

Lower profile and aesthetics • Optional electronic control is rated from 175°F (79°C) to 550°F (302°C) • 4 countdown timers • Provides accurate sensing of temperature • A commercial hinge system and handle provide safe and effortless operation • Two-sided cooking heats menu items in half the time • The bottom platen has splash guard to keep products and grease in their place • Water resistant, flexible plastic conduit • Electronic controls with multi channel countdown display • Removable grease drawer in the front • Top platen leveling system lifts platen parallel to bottom platen a full 3" before rotating up



HEAVY, MEDIUM & CHEFMATE SLICERS

When it comes to frozen meats and picky customers, it does matter how you slice. Operators know Globe for their premium heavy-duty slicer performance and durability. Long-lasting stainless steel construction for superior sanitation and cleanability. High torque gear-driven design and precision slicing. Compare the features and value; all backed by Globe service and warranties.



SANDWICH & DELI



RCP SERIES

Wells® Drop-In Refrigerated Cold Pans are fully-insulated and durable.

Designed to hold pre-chilled food products at fresh and safe serving temperatures • RCP-100 series meets NSF-2 or RCP-7100 series for NSF-7 • 1" drains per well • Recessed ledge for support and colder, fresher products • Fully Insulated • CFC free refrigerant



RCTS4

Wells® RCTS-4 is a self-contained refrigerated countertop serving system that holds toppings, condiments, or any food at NSF-7 safe temperatures.

Electronic temperature and digital control • Heavy-duty, self-contained refrigerated system • Foam insulation for energy efficiency • Made with stainless steel • Pans easily removable • Accommodates other fractional sized pans • NSF-7 safe • Compressor fully accessible



MDW100

Wells patent pending dry well units are designed to efficiently hold heated foods at safe serving temperatures with no need for water or drains and are available in 1-5 well versions.

Modules require less energy translating to operational cost savings—use 33% less power versus standard “MOD” units • Each dry well is designed to hold [1] standard full-size steam table pan up to 6 inches (152 mm) deep or equivalent fractional pans per well • Utilizes tubular heating elements and stainless steel fan • Dry design allows full top-side access to components after installation • Included Wellslok system securely fastens to metal counters up to • 0.25-inch (6 mm) thick, Built-in high limit switch prevents overheating



MOD-200

Wells heavy-duty, top-mount, drop-in, Modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells MOD200 Series accommodates two 12" X 20" standard food pans or equivalent fractional inset pans and are designed for wet or dry operation.

One-piece stainless steel top flange and heavy gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellsloks are standard for quick and easy installation. Sides, front, back and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery. Individual controls for each well provide maximum versatility. Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature ready indicator lights are standard on all control types.



SM50



SM50



STAR
HPDE2

Patented heating and pumping system designed for safe, efficient dispensing of cheese and other pouched condiments.

Unit designed to operate consistently, quietly, and at a cool external temperature • Optional portion control delivery system • Removable stainless steel drip pan • Adjustable digital temperature control allows for consistent but flexible operation • Low profile



Wunder-Bar
CONDIMENT DISPENSERS

Customers who install the Wunderbar bag-in-box systems see approximately a 30% reduction in usage, and on average a 40% cost savings versus the small packets.

Wunderbar offers electric and CO2/air operated pump systems. We get 98% evacuation of product out of the 3-gallon product bag. Our systems are clean-in-place and do not require any dismantling to clean interior parts.



WELLS
CP6

Designed to hold pre-chilled food products at fresh and safe serving temperatures.

RCP-100 series meets NSF-2 or RCP-7100 series for NSF-7 • 1" drains per well • Recessed ledge for support and colder, fresher products • Fully Insulated • CFC free refrigerant



APW
wyott
RTR-8



BLOOMFIELD

ICED TEA DISPENSERS

Bloomfield tea dispensers provide a simple design of heavy gauge stainless steel making them easy to clean, durable, and reliable.

3 or 5 gallon options available • Sight glass options that break down to be easy to clean as well • No drip faucets on all models keeping your stations spotless • Brew-thru plastic lids on all models • designed for use with Bloomfield tea brewers but are compatible with most competitor's equipment



BEVERAGE
DISPENSERS



FOLLETT®

15 SERIES



FOLLETT®

SYMPHONY PLUS™



FOLLETT®

HORIZON ELITE™ ICE MACHINES



FOLLETT®

CHEWBLET® ICE



FOLLETT®

REMOTE ICE DELIVERY (RIDE®) TECHNOLOGY



FOLLETT®

ICE PRO™ BAGGING BINS

32 **Follett compact 7 Series and 15 Series.**

Efficient ice machine produces up to 125 lbs daily. Drainless design makes these dispensers perfect for coffee island locations with no access to a drain.

Add Chewblet ice to your coffee bar, too.

Boost your revenue with iced coffee, a popular and profitable beverage trend. Improve traffic flow at the coffee station. Symphony Plus 12 Series dispenser makes 425 lbs of ice daily with 12 pounds of ice storage.

RIDE (remote ice delivery equipped) ice machines deliver ice automatically to a dispenser up to 75 ft away.

Relocate the ice machine under a counter or in a back room. Ice is sent through a tube to auto-fill the dispenser. Improve the look of your beverage station with the ice machine out of view. Perform service and maintenance out of the way of customers.

Offer customer-preferred Chewblet ice... and keep them coming back for more.

70% of customers prefer Chewblet ice. 30% of customers will buy more fountain drinks with Chewblet ice. Increase repeat business – many customers will drive out of their way for Chewblet ice. Smaller chewable Micro Chewblet™ ice is a C-store favorite. Superior drink displacement lowers drink cost. Same drink and coldplate performance as cube ice.

Deliver improved sanitation.

Removing the ice machine from on top of the dispenser allows for a more thorough cleaning of the ice storage area. Eliminates the expense of removing the ice machine for cleaning. Allows full access to clean dispenser without the ice machine in the way. Ice transported to the dispenser through a tube reduces the opportunity for contamination. Ice is manufactured and delivered without any human contact. Ice makes no contact with dirty buckets or other receptacles during transport.

Increase profit on bagged ice with Ice Pro.

Fast payback by reducing the cost of bagged ice from around \$1 to less than \$0.25 for a 7-10 lb bag. Fast, easy and ergonomic - fill most merchandisers in 15 minutes. Self-contained, hands free dispensing system minimizes the potential for ice contamination. Eliminate the environmental impact of transporting ice. Take control of your ice supply – no more waiting on weekly deliveries.

33



**BEVERAGE
& ICE**



HL1 SERIES

Get more holding cabinet for the money with hotLOGIX! These affordable cabinets are superior to similar cabinets in the same category and can hold just about anything until you're ready to serve.

Welded and riveted lightweight aluminum construction • Solid tempered glass door • Simple controls Adjustable slides to accommodate 12x20 and 18x26 pans • Removable heater for easy service and cleaning • Four sizes: full height, ¾ height, ½ height, under-counter



MODULAR HOLDING CABINETS

Keep food hot, fresh and ready to finish with Carter-Hoffmann's modular holding cabinets. Flex your menu options by cooking components in advance and keep them fresh until you're ready to serve. Individually heated pan cavities provide the best environment and extend holding time while maintaining fresh-cooked quality and freshness.

Control temperature and time • Efficient direct transfer heat uses less energy • Built-in removable pan covers to keep moist foods moist • Compact design requires minimal space in the kitchen • Hold food longer and fresher and reduce waste • Many models to fit just about any space • Units with bottom only or top and bottom heat



9451-HP12CDN

The proofing process is an integral step in the baking process, and the Toastmaster line of proofers can provide your dough product the ideal environment for proofing. All Toastmaster proofers have separate heat and humidity controls so that the environment can be varied to the precise levels of heat and humidity in order to accommodate each individual product.

Durable aluminum construction with lift-off polycarbonate door, full length door handle and magnetic door gaskets • Up to (11) 18" x 26" sheet pans (half-sized unit) or (34) 18" x 26" sheet pans (full-sized unit) on 1.5" centers • Available in insulated or uninsulated models • 1500 watt heater element with 120V power supply and 6-ft detachable cord

MERCHANDISERS



DRPR4

Pizza, nachos, poppers, you name it. Doyon's heated display warmers keep them on display and ready to sell. These cabinets have rotating racks for pizzas or stationary shelves that are perfect for a number of items.

Compact, counter-top design • Adjustable heat and humidity • Tempered glass panes on all four sides for 360° viewing; removable for easy cleaning • Single-sided or pass-through • All operate on 15 Amps or less



DISPLAY CABINETS

Heated cabinets are specially designed for constant use and reliability. Name your product; pizza, pretzels, chicken, pastries, bagels, hot sandwiches, ribs and more, Star's hot food merchandiser cabinets will hold your food products at the right temperature so food tastes as if it was fresh from the oven.

Hot Food Merchandisers are the best way to serve your day part menu items. Conveniently holds and easily serves "on-the-go" food such as hot sandwiches, pizzas, breakfast burritos among other delicious hand-held items.



HEATED MERCHANDISE

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HOLDING CABINETS

DESSERTS



TAYLOR®
C708

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. The Taylor C708 heat treatment soft serve freezer is pump fed making this machine the perfect addition. This machine is great for highly busy situations – it can serve up to 500 portions an hour and is on a 14 day cleaning cycle to minimize down time. Heat treatment system – Provides a daily heating and cooling cycle to safely maintain dairy products for up to two weeks before a complete disassembly and cleaning is required. Use in combination with FlavorBurt to add more variety and color!



TAYLOR®
736

Smaller footprint optimizes valuable space • Effective heat treatment provides consistent taste and structure • Gear pump technology easily controls overrun to your given needs • Heat treatment system provides labor savings • Recovers quickly for high volume throughput • Versatility to create a variety of new products

SOFT SERVE
YOGURT
SORBET
FROZEN
CARBONATED
BEVERAGE
SHAKES
SMOOTHIES



The Taylor Company manufactures innovative and versatile foodservice equipment offering grills, frozen drink and soft serve ice cream machines.

From classic favorites to exciting on-trend offerings, the Taylor Company helps operators offer high-margin frozen desserts and beverages, as well as a variety of grilled specialties cooked to perfection.



Joetap™



ROCKET RTD

Stand-alone or under counter nitro cold brew dispense unit. RTD cold brew, nitrogen and electric required for dispense. Features: in-line nitrogenation, self contained refrigeration, 10 gal capacity. 115/60/1 and NEMA 5-15P plug. 24"W x 34"H x 24"D. BIB concentrate units available soon.

JT-CTMG

Turn key Nitro Cold Brew system: BIB cold brew concentrate, water and electric is all you need. Features: in-line nitrogenation, on-board N2 generator, ice bank chiller, customized brixing, self contained refrigeration. Voltage 115/60/1 with a 5 amp draw NEMA 5-15P plug. High Volume sales from a small 2 sqft countertop footprint.




CONCORDIA
XPRESSTOUCH 6

The leading-edge fully automated espresso machine that can produce over 1000 different specialty coffee drink combinations.

Offers 2 milk types, 2 espresso bean types, and up to 6 different syrups and sauce to be infused into your beverage • Great for seasonal LTO's • A 16oz beverage is crafted in under 25 seconds • This machine is easy to use and great for self-serve operations • Customized graphics are available




CONCORDIA
ASCENT TOUCH

The most innovative Bean-to-Cup Coffee Brewer with up to 4 grinders to offer 4 different coffee blends (opt for 2, 3, or 4 grinders).

The freshest, fastest, highest quality beverage on-demand • Produces both hot and iced coffee beverages • Creates 16 oz beverages in under 30 seconds and can make up to 4 different sized beverages • Eliminates waste and is easy to use -self-serve • Customized graphics to meet your brand requirements. Wi-fi capabilities

HOT COFFEE



BLOOMFIELD

POUR OVER BREWERS

Bloomfield pour over brewers utilize an exclusive water delivery system and design, promoting the highest quality decanter of coffee as well as longevity of each brewer.

One-piece drawn stainless steel tank design resistant to scaling of critical parts • Oversized spray head with twelve large holes compared to six • Ready-to-brew light indicating proper water temperature • Easy-to-clean stainless steel construction • Porcelain enameled warming plates with no exposed screw heads, extending decanter life



BLOOMFIELD

AIRPOTS

Bloomfield airpots have attractive, contemporary designs and sizes that fit into any setting.

All airpots feature glass vacuum liners made with advanced thermal technology for optimum heat retention and the freshest beverages possible • Stainless steel and scratch resistant plastic exterior • Lever or pump dispensing options • Brew-thru and sight glass options also available

MILLWORK & FABRICATION



C-Store and Grocery Store Solutions

In-store sales continue to drive growth within the convenience store industry. QualServ can help you with everything from designing and merchandising your store to setting it up for foodservice with our fabrication capabilities.

We can help you design your space in a way that promotes an enjoyable and hassle-free shopping experience for your customers. We focus on application specific solutions to meet capital budgets and expectations. Standardization of materials, multi-purpose flexible designs, and effective project management deliver savings across the board.

Products:

Custom Millwork
Solid Surface & Stone
Steel Fabrication
Refrigeration
Kiosks & Carts
Seating, Tables, & Décor
Aluminum Racks & Carts
Powder Coating

Services:

Project Management
Global Installation & Field
Service Teams
Consolidation &
Warehousing
Creative & Industrial
Design
Mechanical, Electrical,
Refrigeration





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HOLDING CABINETS

VENTLESS EQUIPMENT



PFA/PFC

Perfect Fry is the benchmark in Ventless Deep Frying.

Safe and easy to operate, no other product can deliver a better ROI per square inch than Perfect Fry. Preset cook times, low start-up cost, self venting, odorless, HEPA style filtration, integral fire suppression, completely enclosed and easy to clean, this system offers the user unparalleled functionality and product versatility. Feed the machine and it will continue to robotically cook for you.

Visit www.perfectfry.com



SOTA

TurboChef Ventless Rapid Cook Ovens, Impingement Air Ovens and High Speed Conveyors have internal systems for eliminating grease-laden vapor prior to the grease escaping the oven; therefore, the ovens are certified as non-grease emitting appliances. TurboChef has installed over 230,000 ventless cooking applications worldwide.

Visit www.turbochef.com/ventless



i3

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the i3 oven maximizes throughput and versatility with a large cavity size and the ability to cook with most any metal pan up to a half-size sheet pan. The control system precisely coordinates independent top and bottom impinged airflow with top-launched microwave to deliver superior quality, throughput, and speed. Integral catalytic converters allow for UL®- certified ventless operation.

Visit www.turbochef.com/ventless



HHC-1618

The HHC 1618 is capable of cooking 35 12-inch pizzas in one hour and is perfect for high-production kitchen environments because it cooks up to 50% faster than conventional conveyors. Stackable up to three high, the HhC 1618 was designed with a small footprint to fit virtually any application and avoid the energy losses and higher HVAC needs of larger ovens.

Visit www.turbochef.com/ventless



VENTLESS

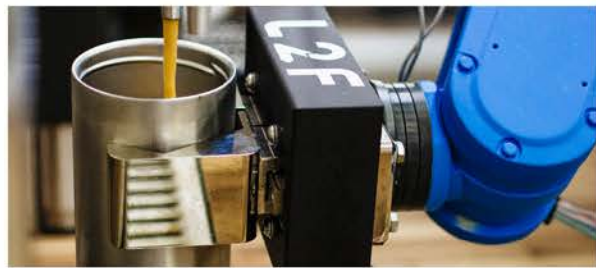
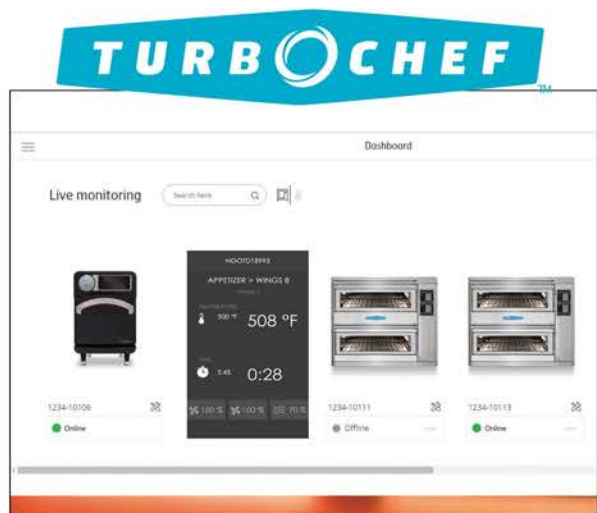
Wells Universal Ventless Hoods, Compact Ventless Systems, and Canopy Ventless Systems include self-contained filtration and fire suppression if needed. Wells gives you options to use almost any commercial electric cooking equipment. Space saving, added capacity, potential cost reduction and tax benefits are a few of the benefits of the Wells systems. Wells actively works with local approval agencies on behalf of specifiers, dealers and end-users to streamline bureaucratic and regulatory challenges, should they arise. As a pioneer of Ventless Technology, Wells has installed hoods across all of North America and has approvals in all 50 United States.

Visit www.wellsbloomfield.com

CONNECTIVITY & AUTOMATION



Middleby is excited to launch “Open Kitchen”, its new IoT platform, at the HOST show in Milan. Open Kitchen combines the best of two technologies: from Powerhouse Dynamics’ SiteSage — an industry-leading facility management platform — comes the equipment-agnostic open architecture and enterprise toolkit, and from Middleby Connect comes an award-winning equipment management system design.



INDUSTRIAL SOLUTIONS



Middleby develops industry-leading solutions for industrial food processing, large-volume baking and other specialty areas such as waste management.



With a wide range of multi award winning waste management equipment, IMC can provide the perfect solution for dealing with all your dry and food waste problems or reduce your footprint through Waste Management Solutions.

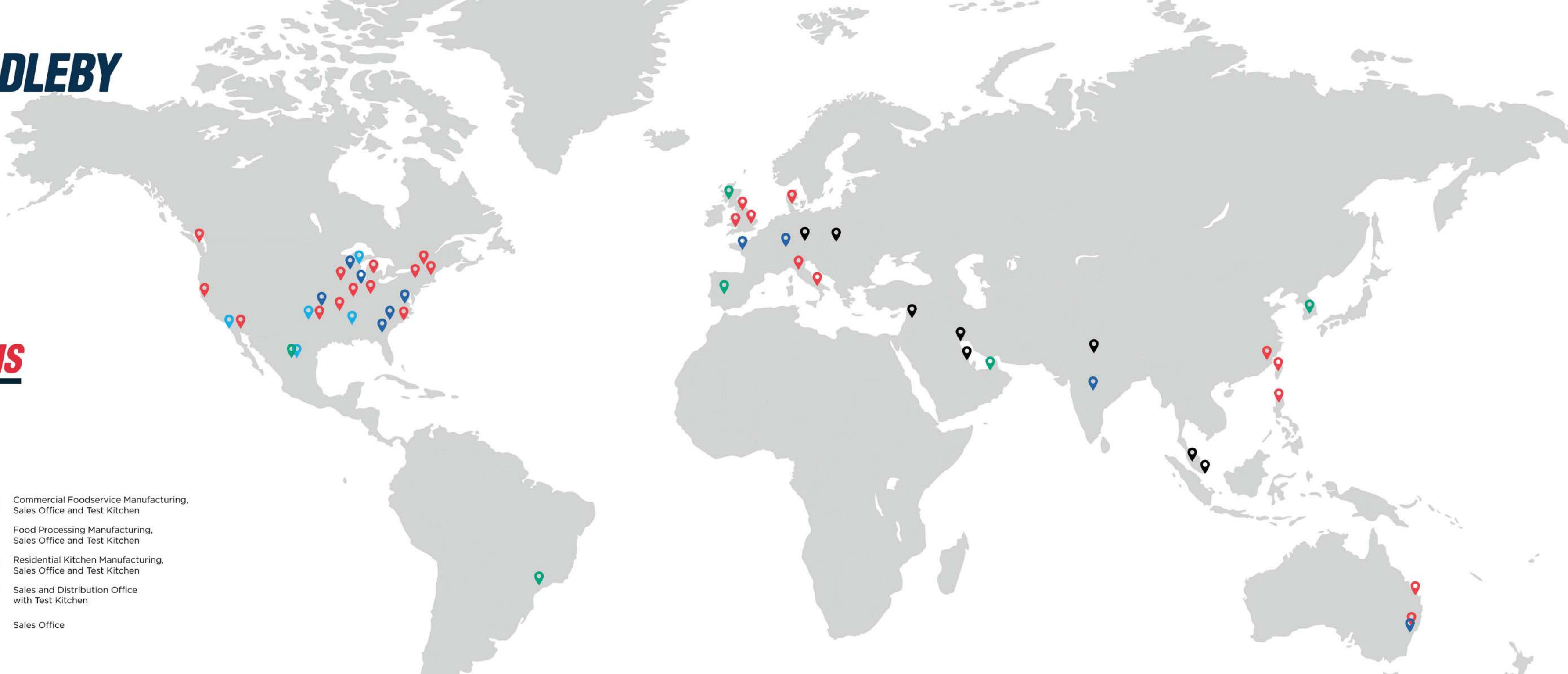
www.imco.co.uk



Stewart Systems offers a complete line of equipment from unit machinery to total integrated systems and strives to provide the lowest cost of ownership and an outstanding user experience. We use the latest in technology to support your larger volume operations. Work with our Bakery Innovations Center to develop your proprietary products.

www.stewart-systems.com





ONE PARTNER
MANY SOLUTIONS

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www.middleby.com



-  Commercial Foodservice Manufacturing, Sales Office and Test Kitchen
-  Food Processing Manufacturing, Sales Office and Test Kitchen
-  Residential Kitchen Manufacturing, Sales Office and Test Kitchen
-  Sales and Distribution Office with Test Kitchen
-  Sales Office

At Middleby we don't make assumptions. We look at every task, no matter how basic, and we find a way to improve it.

