



WE ARE IN THIS TOGETHER

SANITIZE. STERILIZE. DISTANCE. DELIVERY.

We are in an unprecedented time with the coronavirus affecting every aspect of our lives. We hope everyone in your business and personal life is safe and well, as our top priority continues to be the health and safety of our employees and their families. You won't see us in person, but on Zoom these days. Our factories and offices have implemented rigorous sanitation practices and social distancing. Middleby is considered an essential business, and we are here to serve our customers in restaurants, healthcare, grocery stores or any commercial foodservice arena.

Whether it is sales, technical service or customer service, we are here to serve you.

Visit [middleby.com](https://www.middleby.com) for brand contact information or to chat.

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WE ARE COMMITTED TO SAFETY

FIGHTING THE SPREAD OF COVID-19

Middleby is committed to the protection of our employees, customers and families during this time. Routinely hand washing and sanitizing hands and surfaces is highly recommended. Disinfecting high traffic areas is of primary importance to reduce virus spread. As you'll see in our new products, we are addressing these concerns.

Our Deutsche brand now has hand and surface sanitizer available by the pallet, as we are committed to working with those in our industry to lessen and eliminate transmission risks. QualServ is in heavy production of mobile sanitary sinks with hot water and carts for areas without traditional

foodservice. We are producing mobile sinks in Europe and Australia as well for those markets.

Due to the shortage on N95 masks, Middleby brand Brava using its UV technology has developed a new process to preserve and sanitize these masks for large hospitals in a matter of minutes. To be clear, there is no set maximum number of safe reuses for an N95 mask, but with Brava technology quickly and safely installed to existing power outlets we are helping to extend the life of the masks. Safe N95 reuse is affected by a number of variables that impact respirator function and contamination over time.

brava



BRAVA N95 MASK SANITIZING

Brava and a third party in the Dallas-Fort Worth area have modified the revolutionary light cooking technology to enable the sanitizing of N95 masks. The units are being made available to large hospital groups and will be offered to our customers very soon. The redesigned units can sterilize up to four masks for personal use in a matter of minutes. This product is not available online. Contact Middleby for more information on the new sterilizer.

855-276-6767



DEUTSCHE SANITIZER

Deutsche is preparing to ship tens of thousands of containers filled with sanitizer in order to help fight the growing COVID-19 health crisis.

The sanitizer is available in 1 gal, 2 gal, 5 gal, 55 gal, and 275 gal containers. For pallet orders, contact Deutsche. It is also available in smaller quantities at middlebyadvantage.com.

Pallet Orders: 704-900-6606 | info@deutshcebeverage.com

Middleby Advantage: [1-Gallon Deutsche Sanitizer](#) or [2-Gallon Deutsche Sanitizer](#)



WASH YOUR HANDS!

HANDWASH STATIONS AVAILABLE WORLDWIDE

Hand washing is critical in preventing the spread of coronavirus (COVID-19). Based on this, Middleby is now producing touchless dispense handwashing stations, manufacturing on three continents: in the central USA to serve North America, in the UK and Poland for Europe and also in Australia for Oceania and far east markets. The QualServ Mobile Sanitary Sink, IMClean and Eswood Handwash stations all have stainless steel cabinets and wash basins with automatic soap and paper towel dispensers. These durable, easily-moveable sinks are available for rapid deployment.



The QualServ Mobile Sanitary Sink is NSF approved and features a high-capacity 5-gallon fresh water tank and 6-gallon waste water tank. It can heat up to 2.7 gallons of water up to 147°F and is available with a no-touch faucet. This food-compliant, easily-movable sink is durable, with a stainless steel cabinet and wash basin and available for quick deployment.

qualservcorp.com | 800-643-2980



EESWOOD

The mobile sink is ideal for locations where a water hook up is not available, including certain areas of a manufacturing facility for enhanced employee safety and sanitation.

goldsteineswood.com.au | +61 2 9604 7333



The IMC Mobile Handwash Station dispenses warm water for safety which provides 85 hand washes per fill. It has a foot activated infrared water control and easy clean design.

imco.co.uk | +44 (0) 1978 661155

Middleby brands have quickly added in-demand handwashing stations, now in production on three continents.



KEEP A SAFE DISTANCE

SAFETY SHIELDS TO KEEP STAFF SAFE

Employee safety is the top priority in the current environment. Based on this QualServ has four models of Sanitary Safety Shields available for quick ship and installation. Choose what works best for your operation, as all models adjust in height and length easily.

The units are individually boxed and shipped 'knock down' via UPS/FEDEX for quick assembly and installation. Larger, angled, and custom models are available upon request.

qualservcorp.com | 800-643-2980



Countertop or Quick Set – No Tools Required



Ceiling Mounted Option Available

QUALSERV MODULAR QUICK-SET KIOSKS

Our mobile, compact, sanitary-based kiosks can be built in a variety of styles and sizes to accommodate any menu platform with all your favorite Middleby brand equipment. Indoor and outdoor applications can include your branding for pizza, burgers, coffee, sandwiches and more.

qualservcorp.com | 800-643-2980



ENHANCED DELIVERY OR CARRYOUT

MIDDLEBY SOLUTIONS

Let our innovation transform your restaurants

Today's environment has foodservice operators looking at further ways to enhance employee safety and employ social distancing in delivery and carry out orders. Delivery operations use CookTek induction delivery bags for hot transport of everything from pizza to a gourmet meal. For pick up without customer, delivery personnel and employee interaction, the Carter-Hoffmann Pick Up Cabinet (PUC) is an automated, self-serve system that can be connected to the POS. What could enhance your operation?



A solution that eliminates customer, employee and driver interaction, PUC is a self-serve, automated pick up system. Whether it is order pickup, return, hot pizza or bagged product, the PUC smart cabinet system offers a safe and secure automated environment for self-service. It has the capability to connect with a store's POS for speed improvement and total kitchen management.

carter-hoffmann.com | sales@carter-hoffmann.com | 847.362.5500



Carter-Hoffman
Pick Up Cabinet



CookTek
ThermoCube



Food delivered fresh and hot helps keep your customers satisfied. CookTek® heated delivery systems use induction technology to retain flavor and warmth – just like serving food straight from the oven! Our induction-charged ThermoCube convection trays and Pizza Delivery System pellets circulate hot air around the food for up to 30 minutes. The cordless bags quickly charge and feature a Vapor Vent lid to eliminate condensation.

cooktek.com | 214-379-6000

HEALTHCARE SOLUTIONS



Symphony Plus ice and water dispensers are perfect choice for patient-hydration. They feature Follett's proprietary Chewblet® ice, a chewable nugget that is ideal for hospital patients and offer exclusive sanitary features such as self-flushing and semi-automatic cleaning, ease of service, long-term reliability, and the industry's lowest life-cycle cost.

follettice.com | 610-252-7301



MARKET FORGE



The Sterilmatic is an electric automatic steam pressure sterilizer capable of sterilizing glass, pipettes, test tubes, flasks, metal and plastic instruments, syringes, needles, brushes and more. The sterilizing cycle is fully automatic, time-controlled and has a built-in temperature control which provides 250°F (121°C).

marketforge.com | 919-762-1000

HOW DO YOU LIKE YOUR PIZZA?

Chains are adding staff as families continue to choose pizza




TurboChef's High h Conveyors utilize impinging air to heats food faster than any other conveyor on the market. They are available with catalyst technology that enables them to operate without a Type I or II hood.

turbochef.com | 214-379-6000




Middleby Marshall is the world's leading large conveyor technology. With a patented Energy Management system and CTX technology, Middleby Marshall cooks pizza and more to perfection.

middmarshall.com | 847-741-3300




Marsal deck ovens continue to revolutionize the pizza industry. Choose from their original brick-lined deck oven, classic stainless steel oven or true "old-world" style oven.

marsalovens.com | 802-658-6600



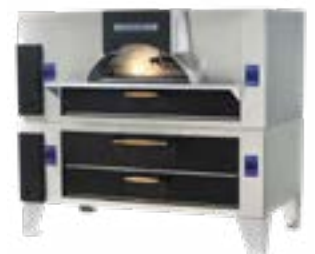

A Beech oven is often the centerpiece of a restaurant. Owners love the beauty of their oven with a live flame to give their customers a dining experience. The stone hearth taste of a Beech pie is enjoyed by many worldwide.

beechovens.com.au | 714-961-2400




Blodgett decks are available in different shapes and sizes to fit your restaurant needs. Rest assured you have the 160 years of Blodgett experience behind every bake.

blodgett.com | 802-658-6600

Baker's Pride boasts the II Forno Classico Pizza Oven. A large oven made for high-output facilities, but with no compromise on quality.

bakerspride.com | 877.461.9832



KILLS INFLUENZA, MOLDS, BACTERIA AND VIRUSES

Viking 7 Series Refrigeration exclusively utilizes the patented

BLUEZONE

It keeps your family safe from the coronavirus while extending the life of fresh fruit and produce in the refrigerator.

vikingrange.com



Viking 7 Series refrigeration does more than just look great, perform like a champ and keep food fresh. It keeps you safe. In utilizing patented Bluezone fresh preservation technology, food stays fresh longer while eliminating viruses, bacteria and molds, including the coronavirus. The purification system keeps the air free of contaminants and it is currently certified to kill influenza and coronavirus. With Viking Bluezone technology you will have confidence in the safety and protection of your family while extending the life of fresh fruit and produce in the refrigerator.

YOU ARE INVITED TO THE MIDDLEBY VIRTUAL SHOWROOM

PRIVATELY TOUR THE AWARD-WINNING CHICAGO RESIDENTIAL SHOWROOM



While staying a home, many are tired of their surroundings. Want to update your kitchen from your couch? Chef and designer to the stars Jaime Laurita can come to you with a live tour of our award-winning Chicago Residential Showroom featuring Viking, La Cornue, Aga, Lynx, U-Line, Marvel and more. Jaime has designed three Middleby Residential showrooms and is ready to offer his advice for your dream kitchen. Call or text 773-485-0017 to schedule your virtual showroom experience.

