



ELECTRIC

KITCHEN SOLUTIONS





MIDDLEBY BRANDS

FOR YOUR ELECTRIC KITCHEN NEEDS



TABLE OF CONTENTS

01 The State of Electric Equipment

02 Why Middleby Electric?

Electric Equipment

03 Ovens

- 04** Full-Size Convection
- 05** Half-Size Convection
- 06** Countertop
- 07** Deck
- 08** Conveyor
- 09** Hybrid
- 10** Smoker/Cook & Hold
- 11** Ventless

12 Fryers

- 13** Floor Model
- 14** Countertop
- 15** Ventless/Rack/ROV
- 16** Misc. Fryer Equipment

17 Steam Equipment

- 18** Countertop
- 19** Floor
- 20** Kettles
- 21** Tilting
- 22** Misc. Steam Equipment

23 Combi

- 24** Combi Ovens

25 Bakery

- 26** Baking Ovens

27 Countertop

- 28** Hot Plates
- 29** Griddles
- 30** 2-Sided Griddles
- 31** Panini Grills
- 32** Charbroilers
- 33** Misc. Countertop Equipment

34 Ranges

- 35** 6 & 10 Burner Ranges
- 36** Multi-Configuration
- 37** Stock Pot
- 38** Misc. Range Equipment

39 Misc.

- 40** Broilers, Action Stations & Drawer Warmers



THE CURRENT STATE OF ***ELECTRIC EQUIPMENT***

With a recent movement on becoming more eco-friendly, electric equipment has come to the forefront as cities have begun mandating new energy usage rules including a ban on gas powered equipment. The movement is geared towards cutting natural gas demand through the utilization of electric equipment. These new policies also aim to help consumers save money. In the US alone, more than 140 cities have committed to transitioning to carbon-neutral energy.

In July of 2019 Berkley, CA was the first city to ban the use of natural gas in newly constructed buildings beginning January 1, 2020. Now several other cities including Los Angeles, CA, San Francisco, CA, New York City, NY, as well as other locations in MA, NJ, ME, Washington D.C., Puerto Rico and more have followed suit.

While a ban on gas equipment might not yet be at your doorstep, prepare now by following these steps to becoming an energy efficient kitchen:

- 1. Invest in electric equipment that will pay for itself -** By replacing underperforming equipment, energy efficient options can help lower utility bills. Some newer technology can even change and enhance kitchen production and help save on labor with easier to use equipment and controls.
- 2. Go ventless with your production -** Break free from the hood and utilize alternative spaces like the front of the house, additional kitchen spaces, non-traditional real estate options and kiosks.
- 3. Look into smarter decisions about menu items and food supply -** Consider using foods like aquaponic seafood and vegetables, composting and becoming less dependent on beef and support progressive farmers.

Middleby is here to support your transition to electric equipment with options to outfit your entire kitchen. Learn more about Middleby's portfolio of electric equipment spanning 29 product categories in the pages to follow.

DID YOU KNOW?

Ventilation systems are some of the least energy efficient pieces of equipment in the kitchen. Investing in ventless kitchen options not only saves money by eliminating the need for a hood, but also provides opportunities for smoother service. Cook anywhere, the choice is yours.



WHY MIDDLEBY ELECTRIC?

THE FUTURE OF FOODSERVICE

If you're interested in learning about the future of foodservice, you've come to the right place. More than any other foodservice trend, the movement toward electric equipment is changing the way operations function, and those changes are having positive impacts for operators.

A trend that started in Europe, electricity is quickly replacing gas-powered units in what is now a global movement. With greater energy efficiency, enhanced flexibility, and even reports of health benefits for operators, electricity is gaining favor in commercial and institutional kitchens across the country. From ovens and fryers to griddles and ranges, going electric means more than what it used to, and with the added benefits of rebates, regulation compliance, and the ability to go ventless, there's never been a better time to investigate the power of electricity. Use this catalog as your personal guide to all the possibilities.

**Products shown in each category are a sample of the full offering. Please visit our website to learn more about the entire electric product portfolio.*

OVENS

Electric ovens are a long-standing staple in commercial and institutional kitchens, and are considered the most accessible on the market with little to no installation prep required. Known for their consistent bake, electric ovens are versatile pieces of cooking equipment ready to handle a variety of menu items. With multiple sizes, types and configurations to choose from, there's an electric oven for every operation.

CONVECTION

FULL-SIZE OVENS



BLODGETT

BLODGETT - MARK V

- The Mark V has the lowest cost of ownership of ANY commercial convection oven due to high energy efficiency and stellar service/repair records
- Full size, standard depth oven
- 11 kW per section
- 78% energy efficiency rating
- Available in double stack



IMPERIAL

IMPERIAL - PCVE-1

- Single deck convection oven from Imperial
- Stainless steel sides, tops, and legs
- Manual time and temperature controls
- Programmable controls with Cook 'N Hold feature
- Available in double stack



SOUTHBEND

SOUTHBEND - ES/20TC

- New Digital Touchscreen Controls with manual, recipe, or rack modes
- Superior uniform baking performance is achieved via oven baffle technology that tempers the heated air when mixed with cooler cavity air
- 11kW high-efficiency heating elements
- Energy Star Compliant
- Energy-saving glass windows
- Heat-keeping dual door seal system
- Double deck: 64.8" in height - lowest in the industry*



Lang
A Division of Star Mfg. Int'l. Inc.

LANG - ECOF-AP

- Heavy-duty, reliable convection baking for the most demanding foodservice operations
- Energy star rated for efficiency
- Stainless steel body with insulated cavity for better heat retention and recovery
- Solid state temperature control with pulse-fan switch
- Simultaneously opening doors with double pane tempered glass windows
- Available in single-deck (ECOF-API) or double-stack (ECOF-AP2)



CONVECTION

HALF-SIZE OVENS



BLODGETT

BLODGETT - CTB SGL

- Half-size Premium convection oven that can hold up to 5 half-size baking pans
- Available in single or double-stacked
- Two different wattage elements provide great performance whatever you are baking
- Available in double stack



NU-VU

NU-VU - XO-1

- The XO series countertop convection ovens are cost-effective and versatile
- You can bake a variety of frozen and par-baked items such as cinnamon rolls, pastries, dinner rolls, hamburger buns and bread sticks
- Two-speed fan gives you more control for a better finished product
- Easily add desserts to your menu with fresh-from-the-oven results



SOUTHBEND

SOUTHBEND - EH/10SC

- The G-Series Half Size Convection Oven is available to accommodate various kitchen needs
- 7.5 kW high efficiency heating elements
- Available in standard depth, single or double deck, with standard controls or touchscreen controls.



Lang

A Division of Star Mfg. Int'l, Inc.

LANG - ECOH-AP

- Half-size convection oven with full-size features
- Energy star rated for efficiency
- Heavy-duty, reliable convection baking for the most demanding foodservice operations
- Simple Knob-set time and temperature controls with 150-450°F operating temperature range
- Solid state temperature control with pulse-fan switch
- Overall half-size oven dimensions 25.3" H x 30.2" W x 25.3" D



COUNTERTOP

OVENS



TURBOCHEF

TURBOCHEF - HHC1618

- The High h Conveyor 1618 offers high-heat transfer rates which allows it to cook up to 35 12-inch pizzas in an hour - and it's ventless
- Cooks 40-50% faster than traditional conveyors
- Space-saving footprint, 16-inch belt width
- Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- Bake time range from 30 seconds to 15 minutes



BAKERS PRIDE

BAKERS PRIDE - P48S

- If you lack the room for a full-size deck oven, then a countertop deck oven is a great alternative
- Bake pizza, pretzels, bread, and roast a variety of items to perfection
- 150-450°F operating temperature range
- Bakers Pride P-48S deck oven features two independently controlled baking chambers, each with one (7.5" high) deck
- Each chamber has an independent thermostat and 60-minute electric timer



Middleby Marshall

MIDDLEBY MARSHALL - DZ33T

- The CTX oven by Middleby Marshall provides a continuous cooking platform designed to cook, bake, broil, sear, steam, and roast in high volume kitchens with consistent quality results
- Self cleaning interior
- Stackable up to four [4] high
- Patented MenuSelect® feature allows up to multiple preset time and temperature combinations into the control
- Electronic touch control



DECK

OVENS



BAKERS PRIDE - EP SERIES

- Ideal for high-volume operators looking for durability and performance in an electric deck oven
- EP Superdeck Series ovens have a 7" deck height with (1, 2, 3) deck options
- U-shaped heating elements on top and bottom allow for uniform temperatures and perfectly balanced baking



DOYON - 1T4

- For the artisan baker, Doyon's Artisan Series stone deck ovens are the best choice for Old-World artisan style crusty breads with a thick crispy crust and soft interior
- Four different chamber heights - sized for your products
- Modular and can be stacked to make use of vertical space and provide the capacity that you need
- Even temperature control from the top to bottom, front to back for precise baking



CONVEYOR

OVENS



MIDDLEBY MARSHALL - PS638E-V

- The Middleby Marshall ventless oven has internal systems for destroying grease laden vapor prior to escaping the oven, making it a non-grease emitting appliance
- Stackable up to two (2) high
- Ventless operation
- Largest ventless conveyor oven on the market
- Impingement PLUS! low oven profile and dual air return
- Microprocessor-controlled bake time and conveyor speed



TURBOCHEF - HHC2620

- The High h Conveyor 2620 offers high-heat transfer rates which allows it to cook up to 100 12-inch pizzas in an hour – and it's ventless
- Cooks 40-50% faster than traditional conveyors
- Throughput exceeding 28-inch conveyors in a compact 20-inch design
- Optional split belt (50/50, 65/35, or 70/30) allows chefs to cook multiple menu items at the same time
- Bake time range from 30 seconds to 15 minutes



STAR - ULTRAMAX UM1850A

- Countertop conveyor oven with 18-inch wide belt designed for high volume baking
- UM1850A will fit on most commercial countertops, ovens can be stacked two high and typically do not require ventilation
- Prepare a variety of foods from deep dish to thin crust pizza, pretzels, desserts, appetizers and more
- Powerful metal sheath elements, conveyor belt motor and centrifugal fan motor provide years of reliable operation



HYBRID

STEAM/RAPID COOK OVENS



BLODGETT

BLODGETT - HVH-100E

- The Hydrovection is the only split door, continuously humidified oven on the market
- With it's compact 38" footprint, the same as your convection oven, the Hydrovection saves space in your kitchen
- Blodgett Hydrovection ovens combine the power of steam and convection cooking
- 30% faster cook times and 20% better yields
- Innovative new Helix™ technology forces air into the oven cavity, improving product quality while decreasing cook times
- Available in double stack



TURBOCHEF

TURBOCHEF - PLEXOR A3

- What truly sets Plexor apart is its modular design and ability to operate three technologies on a single user interface and with a single plug
- Three (3) cooking technologies in one (1) appliance: rapid cook, impingement, convection, or any combination
- Features TurboChef's patented ventless technology
- Available in left-to-right, right-to-left, and front-to-back configurations



SMOKER/COOK & HOLD

OVENS



NU-VU

NU-VU - SMOKE6

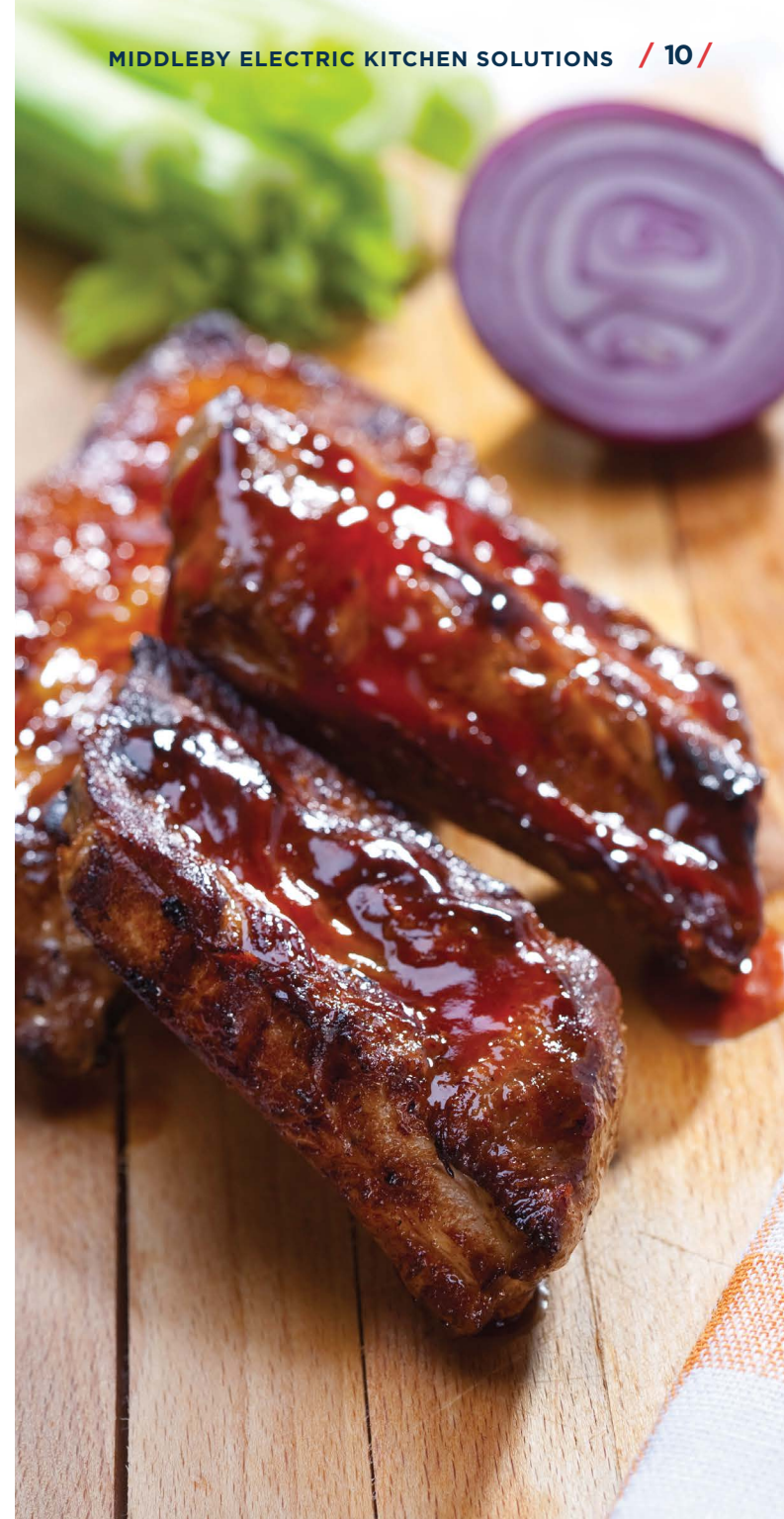
- NU-VU smokers are equipped with moving air technology for even heat and smoke distribution, and an autofill water connection to keep products moist
- Smoke, with or without humidity, warm, slow cook and roast
- Automatically switch to hold after the cooking cycle has ended
- Solid state controls



CARTER-HOFFMANN

CARTER-HOFFMANN - CH1600

- With a cook & hold, experience gentle convection at a lower temperature to produce a wonderfully tender roast, naturally browned to perfection
- Cook to time or product temperature.
- Increased yields
- Increased product quality
- Lower energy and installation costs



VENTLESS

OVENS



BLODGETT - VLF & VLH

- The Hoodini Ventless Hood for Blodgett Convection Ovens
- Maximize kitchen space with 0" required top clearance
- Simple operation and easy installation
- Easy to maintain and replace filters
- Available on Mark V-100 standard depth convection oven Mark V-200 bakery depth convection oven Zephaire-100-E standard depth convection oven Zephaire-200-E bakery depth convection oven, CTB half size electric convection oven CTBR half size electric convection oven



DOYON - RP03

- This small but mighty pizza oven can bake fast and effectively; 3 pizzas in under 5 minutes
- Perfect for the chef who needs to cook a little of everything in a small space
- Fast pre-heat and baking
- Ventless - no hood required
- Jet Air reversing fan system and three rotating nickel plated pizza decks for even baking



SOUTHBEND - EH10SC-V

- The G-Series Half Size Convection Oven with ventless internal catalyst design
- Ventless operation
- 7.5 kW high efficiency heating elements
- Available standard depth



TURBOCHEF - RAPID COOK OVENS

- TurboChef ovens are certified to operate ventless for all foods except "fatty raw proteins"
- TurboChef ventless ovens have internal systems for destroying grease laden vapor prior to the grease escaping the oven
- TurboChef ovens can be installed without the aid of a Type I or Type II hood



FRYERS

Fried foods are part of Americana. As we saw during the last several years, turning to comfort foods during trying times is a way to bring people together to help us cope, and there's no better cooking method for comfort than frying. With Middleby's family of brands, electric frying has never been more convenient. Both floor and countertop units can accommodate all types of space requirements, and with ventless fryers, fried food is now possible for operations without existing hoods.

FLOOR MODEL

FRYERS



IMPERIAL

IMPERIAL - IFS-50-E

- Electric fryer with immersed elements
- Heats oil quickly resulting in less absorption and better tasting food
- Cold zone and forward sloping bottom collect and remove debris from the fry area, helping maintain oil quality and making clean-up easier
- Stainless steel front, doors, sides, and basket hanger



Ultrafryer

ULTRAFRYER - E20-18020UCP

- With an oil capacity of 110 pounds, it can keep up with even the busiest operation
- The UltraGold E20-18 electric fryer is a great low-cost option if you need a mid-size fryer
- UltraClear Plus filtration
- Extends oil life and makes food taste better
- Great choice for bone-in chicken, wings, chicken-fried steak, and more



PITCO

PITCO - SELV184 (ROV)

- Reduce your carbon footprint while creating a safer environment for your employees
- With more automation than ever before these fryers also reduce the amount of oil handling that your kitchen is responsible for
- Automatic filtration
- 50% longer oil life
- Automatic oil top-off
- Modular Solstice system with self-cleaning burners



COUNTERTOP

FRYERS



STAR - 530TF

- Star-Max electric fryers are built for maximum efficiency and quick product turn-around
- Removable baskets allowing for easy rotation and cleaning
- Snap-action thermostats provide responsive temperature control
- Immersion-type heating elements provide even heat distribution and swing up for simple maintenance
- 530TF model has twin-pot, single basket, 30 lb. oil-capacity



GLOBE - PF-16E

- Add a little something fried to your menu with these small but mighty electric countertop fryers
- Designed for entry level and lighter duty cooking applications
- Produce 10-50 lbs. of fries per hour - frozen to finish
- Easy to clean



WELLS LLF-14

- Wells LLF-14 countertop electric fryer is dependable, durable, and easy-to-use
- Compact design for maximum cooking while using minimal counter space
- Safety thermostat to avoid potentially dangerous temperatures
- 14 lb. oil-capacity, (2) half-size baskets, thermostatic controls
- Stainless steel fry pot, front, top, and sides



VENTLESS/RACK/ROV

FRYERS



PERFECT FRY - PFA720

- A fully automated frying system with features found on no other fryer in the world
- Integrated 3-stage odorless ventless hood
- Front-loading, front-dispensing
- Rapid fry setting for high volume operations
- Robotic Loading and Dispensing, product automatically dispenses food when cook is complete
- Also available in a semi-automatic model, the PFC Series



PITCO - SELVRF

- The Pitco Rack Fryer specializes in cooking fresh breaded bone in chicken - 72% more chicken than other rack fryer models
- Manual or automatic lifts
- Two bank system
- Fully automatic filtration system



PITCO SELV-14

- It's all modular! Depending on your production needs you can custom create the fryer that is right for you
- Automatic filtration
- 50% longer oil life
- Automatic oil top-off
- Modular Solstice system with self-cleaning burners



MISC FRYERS

PASTA COOKER/BREAD & BATTER/RETHEMALIZER



PITCO - SSPE14

- Pitco Solstice Supreme Pasta Cookers can produce up to 500 ten ounce servings of pasta every hour by cooking large quantities in advance then warming individual orders as they are received
- Available in single or three phase
- Water capacity is 12 gallons



PITCO - SE-BNB-14

- The SEBNB Dump Stations are made perfectly to fit with Pitco fryers
- The cabinet can be used as a work station to prepare fresh breaded products
- Place finished food to allow the oil to drain before serving



PITCO - SRTE14-GM

- Experience the benefits of re-heating high quality food products previously prepared and frozen in bulk
- Pitco rethermalizers are made with marine grade stainless steel that hold foods at a precise set temperature
- Reduced kitchen labor and training
- Increase menu offerings
- Maintain high volumes of menu versatility without losing functionality
- Easier for kitchen staff vs. cooking all offerings from scratch



STEAM

Steam is one of the most economical and efficient ways to cook. Used for a la carte or batch cooking, steam is a fast way to serve menu items such as shellfish, rice, vegetables and more. An added benefit? Steamers retain key nutrients and reduce shrinkage, making it an ideal cooking method for the health-conscious consumer. Electric steam equipment can be easily installed in any operation.

COUNTERTOP

STEAMERS



CROWN - SX-5

- The Crown SX-5 is a stainless steel countertop steamer with auto fill and auto drain capabilities to save time and labor for operators
- Automatic water fill system
- Auto drain system
- Water Treatment System
- 304 stainless steel exterior



MARKET FORGE - ALTAIR II-6

- The Altair II is a Market Forge convection/circulating boilerless steam oven with automatic water-fill, featuring internally preheated water for fast recovery, clean water reservoir system, and rear drain
- 4-Position cooking mode selector
- Efficiently heated by electrical elements external to the water reservoir.



FLOOR STEAMERS



CROWN - EC-2

- The EC-2 is a "Do-All Compartment Cooker."
- These large capacity steamers ideal for high volume cooking
- Manual controls
- Automatic timers
- Split water lines
- Universal pan guides



MARKET FORGE - ETP-10E

- The Eco-Tech Plus Atmospheric Steamer from Market Forge Industries is a stainless steel atmospheric steamer with two cooking compartments, each with an independent close-coupled atmospheric electric steam generator
- Reduces the amount of water used to condense generated steam, resulting in substantial savings on energy-related costs
- Only Atmospheric Twin Generator Steamer that comes complete with a self contained water filter system
- Cooking compartments and cabinet are stainless steel with unitized body construction



KETTLES

MIXER/STATIONARY/TILTING/COUNTERTOP



CROWN

CROWN - ELTM-100

- The Crown ELTM-100 is an Electric Leg-Mounted Mixer Kettle that features a double wall kettle interior which forms a steam jacket around the lower 2/3 of the kettle
- 316 stainless steel liner for high acid content products
- The bottom of the kettle is of hemispheric design for maximum heat transfer



CROWN

CROWN - EL-60

- The EL-60 is a jacketed tri-leg stationary electric steam kettle
- 316 Stainless Steel liner
- Full Jacketed
- Spring assist cover



CROWN

CROWN - ELT-40

- The ELT-40 is a 40 gallon 2/3 jacketed tilting electric steam kettle
- 316 Stainless Steel liner
- 2/3 Jacketed
- Hand powered crank



CROWN

CROWN - EC10-TW

- The EC10-TW is an electric countertop steam kettle
- 316 Stainless Steel liner
- Easy to operate controls with temperature dial, ready light, and low water shut-off



TILTING SKILLETS



CROWN - ES-40

- The Crown ES-40 is a 40 gallon electric tilt skillet
- 304 Stainless steel liner
- Manual tilt
- Pour strainer



FIREX - UDBRE048AV1

- From delicate egg cooking, to searing steaks and proteins, to large batch pressurized braising and cooking this unit can handle the tasks
- Fully program your recipes step by step to control heat and prompt the next step for a recipe, reducing cooking times by up to 40%
- Core probe to monitor the product during cooking
- Auto fill feature lets you choose the amount of water hot or cold needed per recipe and fills automatically
- USB port provides the ability to transfer recipes from unit to unit



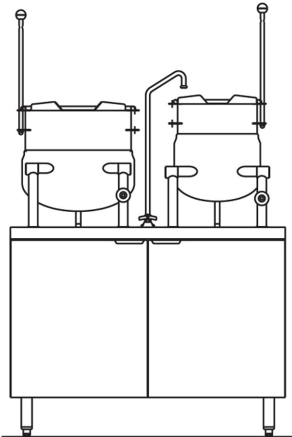
MARKET FORGE - 30P-STEL

- The Market Forge 30P-STEL is an electric floor model tilt skillet
- Pan is 304 stainless steel with a polished interior and coved corners for ease of cleaning
- 60 minute timer, solid state temperature controller, manual tilt operation
- 10 gauge stainless steel satin finish exterior and polished interior
- Skillet pan is 9" (229 mm) deep with etched gallon or liter markings



MISC.

CABINET ASSEMBLY/BOILERS



CROWN - EMT10-6

- The EMT-10-6 is an electric boiler base and two direct steam kettles
- Great for high volume institutional kitchens
- Double pantry faucet
- Steam control valve



CROWN - CE-324

- The CE-324 is an electric boiler in a 36" cabinet
- Electronic Ignition
- CSD-1 boiler controls
- Split water line
- Automatic blowdown



COMBI

Electric combi ovens provide the power of convection with the finesse of steam, all in one piece of equipment. Dial in the exact convection temperature and precise amount of humidity to achieve juicier, higher-quality dishes every time. Decrease cook times, improve product consistency and utilize three different cooking methods all with an electric combi oven.

COMBI

OVENS



BLODGETT-COMBI - BLCT102E-H

- Blodgett-Combi's range of Universal Combi ovens combine appealing streamlined design with unmatched functionality
- A Universal Combi oven is easy on the eye, while it also makes cooking easier for you in the kitchen. It enables you to reach perfection every time and with every meal
- Dual steam technology uses a powerful steam generator in steam mode when you need it, and boilerless technology when you don't
- 9 speed auto reversing fan and cavity vent for even & consistent baking and roasting



BLODGETT-COMBI - BLCT-6E-H

- Small but effective, the Blodgett Combi Mini has the same features as a large combi oven
- Small footprint and countertop ready
- Injection steam
- Touchscreen controls



BLODGETT-COMBI - BC20E

- The BC-20 meets the challenge of preparing food for hundreds to be served at the same time
- Banqueting is easily done using transport carts, banquet carts, and insulated covers
- Multiple control options
- Steam on Demand and Vario Steam for poaching



BLODGETT-COMBI - BLCT10E-H

- Blodgett-Combi's range of Universal Combi ovens combine appealing streamlined design with unmatched functionality
- Universal Combi oven is easy on the eye, while it also makes cooking easier for you in the kitchen
- Features Hoodini ventless hood
- Dual steam technology uses a powerful steam generator in steam mode when you need it, and boilerless technology when you don't
- 9 speed auto reversing fan and cavity vent for even & consistent baking and roasting



BAKERY

Choosing a bakery oven is a delicate process, just like the flakey pastries they produce. Middleby has a full suite of electric-powered and ventless options that include artisan deck ovens for crusty bread, rack ovens for pastries, merchandising ovens that showcase baked goods, and combi oven technology that does it all. With baking ovens from the Middleby family of brands, there's an electric (and ventless) option for everyone.

BAKING

OVENS



BLODGETT

BLODGETT - XR8-E

- The XR8 is the perfect merchandising oven thanks to large viewing windows, rotating rack and halogen lighting make your baked goods impossible to resist
- Delivers consistent results through the entire oven - front to back and top to bottom
- Unique rack slide system enables the operator to quickly adjust slide spacing in any configuration
- Blower delay feature allows the convection fan to be turned off for up to 20 minutes - ideal for baking delicate products
- Internal steam system capable of producing large volumes of steam instantly for bagels or similar products - perfect for thick, shiny crusts and artisan style breads



DOYON
BAKING EQUIPMENT EXPERTS

DOYON - SR01E

- Doyon's Signature Rack Oven is one of the top of the line rotating rack ovens in the market
- Extremely versatile; allows you to bake bread, pastries, pizzas, pies, meat, hamburgers and even veggies
- Programmable touchscreen control - requires little to no training
- Eight stage baking, with variable air speed and adjustable air flow
- Speedy temperature recovery and efficiency
- Shot or pulse steam injection



DOYON
BAKING EQUIPMENT EXPERTS

DOYON - 3T3

- For the artisan baker, Doyon's Artisan Series stone deck ovens are the best choice for Old-World artisan style crusty breads with a thick crispy crust and soft interior
- The ovens are modular and can be stacked to make use of vertical space and provide the capacity that you need
- Select from four different chamber heights - sized for your products
- Even temperature control from the top to bottom, front to back for precise baking; self contained shot injection on each deck for crusty artisan breads



DOYON
BAKING EQUIPMENT EXPERTS

DOYON - JA-14

- Variable air speeds with fan delay
- 500°F max temperature
- Programmable shot and pulse steam injection
- Ebake programmable control with eight stage baking, 99 programmable recipes, digital timer and USB
- 14 pan capacity, side loaded
- Electric or gas



COUNTERTOP

The countertop can be one of the most versatile and profitable points in any foodservice operation. Whether it's a snack bar looking to add menu items or a retail grocery space considering profit from prepared foods, countertop cooking is a fast way to grow and expand from an often-underused area of the operation. Electric hot plates, griddles, panini presses, and even charbroilers are a great way to enhance menu versatility.

HOT PLATES

COUNTERTOP



STAR - 502FF

- Star-Max electric hot plates are reliable, versatile, and maintenance-free
- Sealed cast iron French-tops for fast, even heating. Independent temperature control for each burner
- Double-wall construction, enclosed bottom, and solid top reduce heat loss and provide a more comfortable environment



WELLS - HC-225

- Heats five times faster than conventional hotplates, reducing cooking time while saving energy
- Smooth, flat surface works with any pot or skillet and is easy-to-clean
- Wells HC-125 has 2-burners (9" elements), 14.75" W x 24.63" D
- Long life, fast glowing, radiant element technology provides even heating of cooking surface



IMPERIAL

IMPERIAL - IHPA-6-36-E

- Imperial countertop electric hot plates are powerful, space-saving heating solutions
- Sealed elements provide a solid flat surface for faster even heating
- Infinite controls for precise temperature control
- Easy-to-clean Teflon surface



GRIDDLES

COUNTERTOP



MagiKitch'n

MAGIKITCH'N - MKE-48

- Built for foodservice operations of any size looking for top-of-the-line performance and features
- MagiKitch'n griddles are the backbone of commercial kitchen operations
- MagiKitch'n electric griddles are chain ready, chain proven with 1-inch polished griddle plate, spatula-wide grease trough, large 3.75-gallon grease-box with fully welded grease chute
- Available in 24, 36, 48, 60" widths, chrome griddle plate available
- Double-walled and reinforced stainless steel sides and no exposed fasteners for easy cleanup



MIDDLEBY



evo

EVO - ELEVATION 40E

- High volume production plancha
- Edge-to-edge cooking with variable temperatures from 200°F to 700°F (93°C to 371°C)
- Perfect for restaurants, grocery, B & I, and any venue
- Designed with Smart Heat™ temperature control allowing for instant recovery and continuous searing capability
- Surrounding drip tray makes for easy capture and dismissal of food debris and runoff of liquids/oils



WELLS - G-246

- Wells G-246 Built-In Griddle is ideal for any kitchen based on its versatile, easy-to-use design
- Wellslok allows for quick and easy installation in stainless steel countertops
- Individual zone control
- Choose from standard grill surface, grooved, or chrome-plated



STAR - 736TA

- Ultra-Max griddles are designed for the highest volume food service operations and provide maximum performance and reliability
- Snap action thermostatic control adjusts from 150° to 450°F and provides accurate temperature control
- Thick steel plate for superior heat distribution, fast recovery and energy efficient operation



2-SIDED GRIDDLES



Lang[™]

A Division of Star Mfg. Int'l, Inc.

LANG - CCSE12A

- Electric Countertop Contact Clamshell delivers high-power cooking from both sides
- Cuts cook times in half, no flipping required
- Ideal for burgers, chicken, and other uniform thickness proteins
- CCSE12A clamshell 2-sided cooking solution for Lang 124, 136, 148 series griddles (23" deep)



TAYLOR[®]

TAYLOR - L810

- One touch menu selection automatically provides accurate time, temperature, and gap settings for every product
- Programmable touchscreen controls for simplified operation
- Three separately controlled cooking zones
- Precise automatic gapping
- Cooks 66% faster than traditional models
- Freestanding with casters provided
- External USB port for instant menu updates



PANINI GRILLS

COUNTERTOP



STAR - PGT

- Star Pro-Max® 14" two-sided sandwich and panini grills are designed to cook quesadillas, sandwiches, burritos, hamburgers, and much more
- Smooth or grooved surfaces and combination smooth/groove surfaces
- Aluminum plates for warming and browning or cast iron plates for high heat cooking
- Electronic temperature control and timer



GLOBE - GPG14D

- Not just deluxe in name, the deluxe grill has a large cooking surface, making it easy to prepare different items at the same time
- Available in smooth, grooved and combination smooth-grooved
- Digital timer includes four programmable presets for consistent cooking
- Heavy-duty and portable, perfect for front or back of the house



CHARBROILERS



NIECO - MV74E

- Nieco's MV74E dual belt automatic broilers with BroilVection® technology delivers higher-volume, more powerful, consistent production, and superior products
- Designed for high-capacity locations, it broils a variety of menu items and produces charbroiled flavor and surface sear marks customers desire
- BroilVection® technology combines radiant, reflective and convective heat to produce consistent results and reduce operating costs
- IoT capable, programmable touchscreen controls for easy operation, training and added flexibility
- Cook two product recipes at the same time with dual belts



SOUTHBEND - E-170

- Stainless steel front, sides and back panel
- 12 kW ceramic infrared heating elements - per rack
- Rugged grid height adjustment mechanism with five positions
- Fully insulated lining and burner boxes
- Roll-out broiling area is 24-1/2" wide and 27-1/2" deep, with a reduced heat holding area in the front 3"
- 6" adjustable stainless steel legs
- Also available: E-171 single deck w/warming oven, E-270 double deck, HDEB-24 24" single deck



WELLS - B-40

- Wells B-40 countertop electric charbroiler is easy to operate and durable with stainless steel top and sides
- Individual controls for the two heat zones allow for flexibility and cooking versatility
- Self-cleaning elements are protected by the heavy-duty cast iron grate
- Lift-out, drawn drip-pans with handles and removable grate for fast and easy cleaning



STAR - 5136CF

- Star-Max® electric char-broilers are designed for the most demanding foodservice applications while providing years of maintenance free operation
- Available in 24" and 36" widths to fit many foodservice operation's space requirements
- Even heat distribution for maximum cooking performance
- Heavy-duty cast iron grates are removable for fast and easy clean up



MISC.

WOK/INDUCTION/RICE COOKER



 CookTek®

COOKTEK - MWG3500

- CookTek's commercial induction placha fits seamlessly in any professional kitchen, with technology to heat food faster than gas equipment and keep temperatures consistent
- CookTek portable countertop woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology
- 170% more efficient and 3x more powerful than a gas burner
- Near instantaneous recovery for consistent temperatures cook-to-cook



 CookTek®

COOKTEK - MCF200

- Heat cast iron skillets to sizzling hot in just seconds with the CookTek FaHeater Induction Skillet Warmer
- Portable countertop design uses minimal space
- No flames or hot surfaces provide for a safer, cooler kitchen



GLOBE - RC1

- Cook up to 25 cups of rice in about 30 minutes
- Sleek stainless steel finish, overheat protection, manual reset and single control switch make this unit efficient and easy to use
- Single switch for cook-to-warm
- Cooks up to 25 one-cup servings
- Removable pot with non-stick surface



RANGES

Ranges are the lifeblood of many commercial kitchens, and while we traditionally think of them as being gas-powered, they don't always have to be. In fact, there are advantages to electric ranges, including induction cooking and ventless options. With Middleby's collection of electric ranges, it's possible to go from a 10-burner electric-powered range to a countertop induction unit that heats foods faster than their gas-powered counterparts.

6 & 10-BURNER

RANGES



IMPERIAL

IMPERIAL - IR-6-E

- The 36" wide Restaurant Range features sleek, European styling
- Special design elements, like the wide radius high shelf and front ledge, help achieve this look along with the unique styling of the cast aluminum knobs
- High performance 5.3 KW element provides even heating throughout the oven
- Exclusive heat deflector reflects heat into the oven, not the floor
- Independent, infinite heat controls for precise temperature flexibility
- Sealed 2 KW round plates provide a solid flat surface for fastereven heating



SOUTHBEND - PE36C-BBB

- The Platinum Series provides professional performance that chefs and restaurateurs can depend on
- 36" wide sectional electric range with 4 round hot plates available with a cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- Two 2.6 kW heating round hot plates with two control knobs per 12" section
- Stainless steel front, sides, rear and exterior bottom



IMPERIAL

IMPERIAL - IR-10-E

- The 60" wide Restaurant Range features sleek, European styling
- Special design elements, like the wide radius high shelf and front ledge, help achieve this look along with the unique styling of the cast aluminum knobs
- High performance 5.3 KW element provides even heating throughout the oven
- Exclusive heat deflector reflects heat into the oven, not the floor
- Independent, infinite heat controls for precise temperature flexibility
- Sealed 2 KW round plates provide a solid flat surface for fastereven heating



MULTI-CONFIGURATION

RANGES



IMPERIAL

IMPERIAL - IR-6-G36T-E

- The 72" wide Restaurant Range includes an electric convection oven or electric standard oven
- High performance 5.3 KW element provides even heating throughout the oven
- Exclusive heat deflector reflects heat into the oven, not the floor
- Independent, infinite heat controls for precise temperature flexibility
- Sealed 2 KW round plates provide a solid flat surface for faster even heating



SOUTHBEND - SE36D-TTB

- This Heavy Duty Electric Range is available in several configurations to accommodate any kitchen
- These units are hatchable to pass through 26" openings, ideal for marine vessels
- (1) 24" x 24" griddle plate
- (2) Round hotplates
- Stainless steel front, sides, and top
- Available with convection oven, standard oven, or TruVection bases



STOCK POT

RANGES



CookTek

COOKTEK - MSP7000-200

- High-volume Rapid Boil and Precision Simmer
- 170% more efficient and 3x more powerful than a similar-sized gas burner
- Precise control for optimal results and perfect simmer
- Boils five gallons (19 liters) in 17 minutes
- No flames or hot surfaces mean a safer, cooler, and more productive kitchen



IMPERIAL

IMPERIAL - ISPA-18-E

- Electric stock pot with infinite heat controls for maximum cooking flexibility
- High temperature dual coil element
- Dual controls, inner and outer coils are controlled independently
- Stainless steel top, front and sides with welded and finished seams



MISC.

INDUCTION/CHEESEMELTER/SALAMANDER



COOKTEK - MC170004-200

- CookTek’s commercial induction ranges fit seamlessly in any professional kitchen, with technology to heat food faster than gas equipment and keep temperatures consistent
- 3x more powerful than a similar-sized gas burner
- 170% more efficient than a gas burner
- Precise control for the optimal cooking results
- No flames or hot surfaces provide for a safer, cooler, and more productive kitchen



GLOBE - GIR18

- 7 power levels up to 1800 watts — this model really brings the heat! Stainless steel construction, ceramic cooktop, proper pan detection and touch pad controls, easily prepare food and keep it warm all day
- Heavy-duty, ideal for continuous use
- Durable ceramic cooktop
- Seamless stainless-steel construction
- Touch pad controls and 4-digit LED display



LANG - 136CMW

- Lang Universal Electric Cheesemelters are designed to fit your kitchen
- Compact and versatile solution for finishing
- Weight-of-the-plate triggered heating turns melter on/off, saves energy
- Designed to fit in any kitchen with wall and countertop mounting options



MISC.

Sometimes foodservice equipment doesn't fit into a well-kept category, and Middleby has a range of solutions that can deliver on a variety of functions. Electric ventless action stations can turn any space into an open-air kitchen. Heated drawers can hold foods at ideal serving temperatures. And all are available in electric options—the choice is yours.

MISC ELECTRIC EQUIPMENT

ACTION STATIONS/DRAWER WARMERS



evo

EVO - EVENT 10-0148-EVT

- The award winning EVent® 48E includes a high-efficiency electric griddle integrated with a ventilation system that extracts air across the griddle surface through a series of filters including an electrostatic precipitator that removes smoke and grease particulates before exhausting clean air
- High-efficiency Electric Griddle
- Integrated with ventilation system
- Equipped with Fire Suppression System



Toastmaster

TOASTMASTER - 3A81DT09

- Toastmaster drawer warmers are designed to hold cooked foods at safe serving temperatures and proper moisture content
- Freestanding or built-in warmers with (1, 2, 3 drawer) options available
- Fully insulated on three-sides, single thermostat with "safety zone" green
- Temperature and moisture content can be set for the type of food being held, ideal for baked potatoes, vegetables, buns/rolls, ribs, and more



WELLS - RW-2HD

- Wells drawer warmers keep a variety of foods hot and ready to serve
- Deep drawers - accepts all standard 12 x 20" pans up to 6" deep
- Individual thermostatic temperature controls on each drawer for temperature and humidity, great for product versatility
- Durable stainless steel tracks provide smooth operation
- Freestanding or built-in warmers with (1, 2, 3 drawer), narrow options available



This is Middleby

With a rich history of more than a century for many of our brands, The Middleby Corporation is a world leader in three business segments: commercial cooking, industrial baking and processing and residential appliances.

The Middleby Corporation is proud to be built and have grown on trusted, longstanding relationships with customers, suppliers, shareholders and employees. We also pride ourselves in consistently delivering new, award-winning innovation to the market. Trends change, and we do as well, in order to best serve the ever-evolving needs of our customers.

Middleby is well-known for disrupting our industry with advanced innovation and new processes across all of our business platforms. These innovations deliver speed, labor reduction, energy savings, menu versatility and environmentally-friendly operating benefits to our customers.

middleby.com





Middleby Corporate

1400 Toastmaster Drive
Elgin, IL 60120
middleby.com/contact-us



ELECTRIC *KITCHEN SOLUTIONS*

- Capitalize with Ventless Technology
- Lower Your Utility Bills
- Take Advantage of Energy Rebates
- Adhere to New Energy Regulations



Middleby Innovation Kitchens

2701 East State Hwy 121, Suite 600
Lewisville, TX 75056
middleby.com/mik

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