



VENTLESS KITCHEN SOLUTIONS



MIDDLEBY BRANDS

FOR YOUR VENTLESS KITCHEN NEEDS



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WHY MIDDLEBY VENTLESS?

ANY LOCATION. ANY MENU.

The ventless cooking portfolio created and refined by Middleby provides the ultimate in kitchen design and flexibility. Essentially, any site could become a restaurant venue, even non-traditional locations with impossible ventilation issues. The hood location and accommodating external air systems are no longer a priority. In fact, it should not be seen as a limitation in the slightest.

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Middleby brands, including TURBOCHEF, EVO, BLODGETT and WELLS, have led the way in ventless innovation by consistently increasing throughput while delivering delicious, perfectly-prepared food to customers. Middleby is vertically connected and shares resources across all brands, which allows our customers to not only make an investment in high-performance, ventless equipment, but also in an experienced business partner. Ventless kitchen solutions will drive revenue from spaces previously labeled as “unusable” through a varied menu and customer satisfaction.



MIDDLEBY The Leader in Ventless Kitchen Solutions™

RAPID COOK OVEN



TURBOCHEF® Bullet™ Revolutionary Toasting & Heating Performance

The TurboChef Bullet oven uses radiant heat, high-speed air impingement, and side-launched microwave to cook food rapidly with consistent results no matter who is doing the cooking.

- UL®-certified ventless
- Revolutionary toasting and heating performance-throughput equal to larger ovens without the space or energy requirements



TURBOCHEF® ECO ST Small is Big - Only 14.25" Wide

The Eco ST oven is the most energy-efficient TurboChef oven and our smallest footprint. The control system precisely coordinates impinged airflow with top-launched microwave to deliver perfect results every time.

- UL®-certified ventless
- Small but 100% TurboChef-only 14.25" wide
- Optional El Bandido Panini Press available



TURBOCHEF® i1 Sota State of the Art Cooking & Grilling

Utilizing the TurboChef patented technology to rapidly cook food without compromising quality, the Sota provides superior cooking performance while requiring less space and consuming less energy.

- UL®-certified ventless
- Exterior styling perfect front of the house operation
- Energy efficient - \$1.42/day to operate
- Optional El Bandido panini press available



For more information:
turbochef.com
800.908.8726



TURBOCHEF® i3™ and i5™ Versatility and Throughput Delivered

Utilizing the TurboChef patented technology to rapidly cook food without compromising quality, the i3 oven provides superior cooking performance while requiring less space and consuming less energy.

- UL®-certified ventless
- Large cavity size - i5 fits up to a full-size hotel or gastronorm pan and the i3 fits up to a half-size sheet pan
- Throughput equal to larger ovens without the space or energy cost requirements

Ventless Rapid Cook Ovens

Since 1991, TurboChef Technologies, Inc. has pioneered the world of rapid cooking. With innovation and top performance in mind, TurboChef has redefined cooking efficiency by designing rapid-cook ovens that are versatile, user-friendly, and save energy. TurboChef ovens cook faster and produce consistent results without compromising quality.

TurboChef rapid cook ovens utilize top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80%.

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WHAT IS RAPID COOKING?

TurboChef ovens feature a combination of two or more heat transfer mechanisms, such as air impingement, microwave, and/or convection to reduce cook times without compromising quality.



CAHIES

2.50	Latte 12 oz	4.50
3.00	Nutella Latte	5.25
3.00	Chai Latte	5.00
3.50	Matcha Latte	6.25
3.75	Mocha	4.75
3.50 invo	White Mocha	4.75
3.75	Americano	2.75 3.75
3.75	Café con Leche	3.25 4.25
3.75	Iced Coffee	3.00 3.75
1.25	Iced Latte	
	Iced Mocha	
	Iced White Mocha	



HOT TEA

Small 3.25	Large 4.25
English Breakfast	
Earl Grey	
Long Life Green	
Pear Tree Green	
Chamomile	
Peppermint	
Vanilla Rooibos	
Chai Latte	

FOOD MENU

Muffins	3.25
Pastries	4.25
Scones	3.25
Ham & Cheese Croissant	8.75
Veggie Croissant	8.75
Quiche Lorraine	7.75
Veggie Quiche	7.75
Egg White Frittata	7.25
Egg Sausage Muffin	8.00

* All Prices Tax Inclusive



HIGH-QUALITY PANINI PRESS

Middleby Ventless Kitchen Solutions

By combining the TurboChef i-Series technology with the Panini tray, restaurants can rapidly toast, heat, and grill Panini sandwiches.



TURBOCHEF® i1 EI Bandido

Using patented technology, the TurboChef i1 EI Bandido is the first rapid cook oven that can operate as a high-speed/high-quality panini press with the flexibility to rapidly cook nonpressed foods. The panini press is externally actuated so the operator can choose to press a product.

- UL®-certified ventless
- Crispy, well-marked bread, perfectly melted cheese, and warm center—all in less than one minute
- Available with Panini press mechanism for perfect grill marks or smooth two-sided press for contact griddling
- Easily removed with a single screw for cleaning and service Four times faster than a traditional dual-sided grill



BUILT FOR
SPEED

TURBOCHEF™

For more information:
turbochef.com
800.908.8726

HIGH-SPEED IMPINGEMENT OVEN



TURBOCHEF® Double Batch and Single Batch

The Most Throughput for Your Countertop

The TurboChef Double Batch oven has two independent cavities that circulate impinged air at speeds of up to 50 mph to create high heat transfer rates and reduced cook time. The oven utilizes variable speed blowers, oscillating racks, and catalytic converter, resulting in minimal energy input, high food quality, and ventless operation. It is also available with a single cavity—the Single Batch.

- UL®-certified ventless
- Intuitive split screen controller simultaneously manages each cavity (Double Batch only)
- Cook up to 40 16" pizzas/hour in the Double Batch and 20 16" pizzas/hour in the Single Batch
- Patented impingement airflow with oscillating rack ensures even top and bottom bake



For more information:
turbochef.com
800.908.8726

Decreases cook times by 40-50% compared to traditional batch cooking.



**Heats food
faster than any
other conveyor
on the market,
maximizing
throughput
in a compact,
stackable,
countertop
footprint.**



HIGH-SPEED CONVEYOR

Middleby Ventless Kitchen Solutions

TURBOCHEF® High h Conveyors (1618, 2020, 2620) Cooks 40-50% Faster than Traditional Conveyors

The High h Conveyors offer high heat transfer rates for accelerated cooking, a small enough footprint to fit virtually any application, and does not require the energy consumption and higher HVAC needs of larger ovens.

- UL®-certified ventless
- Independent variable speed top and bottom airflow
- Simple interchangeable monofinger design
- Split belt options available: 50/50, 65/35, or 70/30 (HhC 2020 and HhC 2620 only)
- Stackable up to three high



VENTLESS GRIDDLE

Winner of the 2015 Kitchen Innovation award. The UL®-certified EEvent® by Evo has a high-efficiency electric griddle integrated with a ventless recirculating ventilation system. The inlet aperture 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. Factory installed Buckeye® Kitchen Mister system included.

¹² Now you can place a griddle anywhere!



For more information:
evoamerica.com
503.626.1802



EVO® EEvent 48E
Model 10-0148-EVT

- 48" x 24" flat rectangular steel cook surface with patented intelligent heating technology that provides a 24" x 17" heated cooking area
- Temperatures ranging from 100°F to 550°F
- 12" radiant heat zone on right and left side of griddle for holding



- Turnkey system with open grill platform
- Integrated with recirculating ventilation system
- Equipped with fire suppression system



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Designed for Front-of-House Cooking without an Overhead Hood

EVO® Event 48E PLUS

Model 10-0600-EVT

- 48" x 24" flat rectangular steel cook surface with patented intelligent heating technology that provides a 36" x 17" heated cooking area
- Temperatures ranging from 100°F to 425°F
- For high capacity throughput

EVO® Event 35E

Model 10-0135-EVT

- 35" x 24" flat rectangular steel cook surface with patented intelligent heating technology that provides a 24" x 17" heated cooking area
- Temperatures ranging from 100°F to 550°F
- 11" granite inlay on right and left side of griddle for staging & plating

EVO® Event 48E TEPPAN

Model 10-0148-EVT-Teppan

- 48" x 24" flat rectangular steel cook surface with patented intelligent heating technology that provides a 24" x 17" heated cooking area
- Temperatures ranging from 100°F to 550°F
- 12" radiant heat zone on right and left side of griddle for holding

FULL SIZE COMBI OVEN



BLCT-61E-H

Ideal meal capacity: 30-80



BLCT-101E-H

Ideal meal capacity: 80-150



BLCT-62E-H

Ideal meal capacity: 60-160



BLCT-102E-H

Ideal meal capacity: 125-300

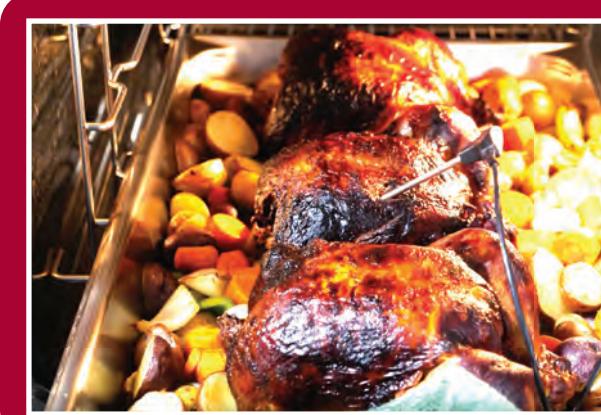
BLODGETT-COMBI®

Full Size Combi Oven with Hoodini™ Ventless Hood

Boilerless Electric Combination-Oven/Steamer

Blodgett-Combi ovens control moisture in your food for juicier, higher-quality dishes. The three modes of cooking include steam, circulated hot air or a combination of both. This replaces traditional steamer and convection oven units, thus lowering the total cost of your kitchen equipment and minimize overall footprint.

- Integrated with Hoodini™ ventless hood
- State of the art Android® based touchscreen control
- Rack timing allows for setting individual timers for each rack
- CombiWash self cleaning system and semi-automatic deliming for easy care



**PERFECT
COOKING & BAKING**

MINI COMBI OVEN

Middleby Ventless Kitchen Solutions



BLODGETT-COMBI® Mini Combi Oven with Hoodini™ Ventless Hood Convection, Steam & Combination Cooking

Anything is possible in a small space with the Blodgett-Combi electric boilerless mini combi oven. Measuring only 20.2" wide, Mini Combi ovens fit in any space, making them ideal for cafés and bars, convenience stores, and kiosks. Blodgett-Combi ovens offer reliability, long service life, and low energy consumption. Twenty percent faster than a convection oven, only three square feet of space needed.

The Hoodini™ ventilation system requires zero filters to change, paired with an easy to use Android based control helps give food operators an easy-to-use oven with the same functionality of a full size combi.

- Integrated with Hoodini™ ventless hood
- State of the art Android® based touchscreen control
- Rack timing allows for setting individual timers for each rack
- CombiWash self cleaning system and semi-automatic deliming for easy care



For more information:
blodgett-combi.com
802.658.6600



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Hoodini™ Ventless Hood:

- Condenser removes steam exhaust
- Catalyst removes smoke and fumes
- No filters to change
- Integrated hood - no fire suppression required
- Top clearance required = Zero inches!

CONVECTION OVEN



The ONLY free-standing ventless convection oven on the market!

BLODGETT® VLF Hoodini™ Ventless Convection Hood

- Connected to ovens using duct work to pull the oven exhaust up and into the hood
- Maximize your kitchen space with ZERO required top clearance
- Power is provided from the oven, no additional electrical supply is needed
- No water or drain required

BLODGETT® Zephaire with VLF Hoodini™ Ventless Convection Hood

The mid-range convection oven with all the signature Blodgett features, longer warranty than economy and standard solid-state digital control. Standard 100 depth holds 5 full-size baking pans (left to right) while Bakery 200 depth holds 5 full-size pans (left to right or front to back). Stack to double capacity in the same footprint.

BLODGETT® CTB with VLH Hoodini™ Ventless Convection Hood

The half-sized version of the Mark V convection oven that is less than 31" wide and holds five 13"x18" bake pans. For countertop or cart. Can be stacked to double capacity in the same footprint.



For more information:
blodgett.com
802.658.6600



Blodgett electric convection ovens are easy to use, easier to control and clean, and provide greater longevity.

An array of signature features like a fully-welded angle iron frame, hybrid Superwool® HT insulation, superior turnbuckle assembly doors, and a double porcelainized interior finish are included in every model. Mark V, Zephaire, and CTB models are available with the award-winning Hoodini™ ventless hood.

Operators have trusted Blodgett for consistency and quality for more than 170 years!



BLODGETT® Mark V with VLF Hoodini™ Ventless Convection Hood

Premium ventless convection oven with the lowest cost of ownership of any convection oven. Standard 100 depth holds 5 full-size baking pans (left to right) while Bakery 200 depth holds 5 full-size pans (left to right or front to back). Stack to double capacity in the same footprint.



Benefits of Ventless

- Avoid taking up valuable hood space in an existing kitchen
- Flexibility of kitchen layout and design
- Save thousands on installation and hood system maintenance

PIZZA OVEN



TURBOCHEF® Fire™ Revolutionary Toasting & Heating Performance

The TurboChef Fire provides the artisan hearth style pizza experience anywhere. Cooking at 842°F/450°C, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. With a small footprint and ventless, the oven can be placed virtually anywhere without type I or type II ventilation.

- UL®-certified ventless
- Consistent artisan style, hearth-baked results, no matter who is doing the cooking



For more information:
turbochef.com
800.908.8726



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DOYON® TRIO Ventless Pizza Oven Model RP03

Fast, even baking of pizzas, wings and more. Ventless convection baking, hood not required. Direct baking on nickel coated perforated decks helps with heat retention. The Doyon TRIO oven can cook three 18" pizzas in as little as 5 minutes. It features:

- Ventless for placement just about anywhere
- Three rotating nickel-plated decks for crispy crusts
- Touchscreen controls, lit interior and large window
- Jet Air reversing fan convection system for fast, even bake



For more information:
doyon.qc.ca
800.338.9886

COUNTERTOP FRYER

- Self Venting
- Odorless
- Small Footprint
- Low Start-up Cost
- Preset Cook Times
- Integral Fire Suppression



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PERFECT FRY® PFA Fully Automatic Ventless Fryer

Fully automated, ventless, and odorless countertop fryer. This fryer only needs the user to load in product and once cook time is complete the fryer automatically dispenses finished food ready to eat. The PFA features a rapid fry operation to continually keep up production without missing a beat during high volume times. With only 17" linear space this is a great addition to any food service operation.

- Integrated 3-stage odorless - ventless hood
- Front-loading - front dispensing
- Fully programmable preset cook times
- Rapid fry setting for high volume operations
- Dual load cook cycle for increased productivity

PERFECT FRY® PFC Semi-Automatic Ventless Fryer

Semi-automatic ventless odorless countertop fryer. Simply load in the product and set the timer, once the cook is done open the door and the order is ready to go.

- Completely enclosed energy efficient ventless fryer
- Integrated 3-stage odorless - ventless hood
- Auto basket lift for guaranteed product quality
- Programmable shake timer
- Preset menu timers for ease of use



For more information:
perfectfry.com
603.225.6684



HIGH-PRODUCTION FRYER



WELLS® WVAE55F & WVAE55FC 55 Inch Ventless Fryer with Auto-Lift

Ventless Fryers are Certified Type-1 compliant, UL710B approved recirculation hood systems and feature completely self-contained air filtration and fire-suppression systems. Does not require venting outside making it possible to cook in nontraditional locations or when traditional Type-1 hoods and ductwork are impractical, restricted or too expensive. Integrated with hood and cooking equipment in one, ready to use package.

- Narrow footprint to maximize space
- Automatic temperature controls ensure precise and even temperatures
- Automatic basket lifts maximize handling safety
- Repeat cycle timer activates using a single push-button operation
- Standard paperless oil filtration system reduces labor while cleaning oil more efficiently
- Automatic oil-temperature control ensures precise temperatures while minimizing energy usage
- Stainless steel, low watt density, flat-bar elements provide longer oil life
- WVAE55F includes mechanical controls / WVAE55FC includes solid state programmable time and temperature controls for a variety of menu items

Narrow
footprint to
maximize
space.



VENTLESS
WELLS
SOLUTIONS

For more information:
wells-mfg.com
800-264-7827 (option 1)

VENTLESS COOKING SYSTEM

Middleby Ventless Kitchen Solutions

Wells Ventless Cooking System (VCS) models are integrated with hood and cooking equipment in one, ready to use package. VCS models are equipped with the high-quality cooking equipment built right in to the ventless hood system. This gives you the opportunity to expand your production throughput with a wide variety of equipment configurations.

Certified Type-1 compliant, UL710B approved recirculation hood systems and feature completely self-contained air filtration and fire-suppression systems. Does not require venting outside making it possible to cook in nontraditional locations or when traditional Type-1 hoods and ductwork are impractical, restricted or too expensive.

COOK ALMOST ANYWHERE!



WELLS® WV2HG
Griddle & 2 French Hot Plates
2-Door Cabinet Base



WELLS® WV4HF
4 French Hot Plates
2-Door Cabinet Base



WELLS® WVO4HF
4 French Hot Plates
Convection Oven Base



WELLS® WVFGRW
Griddle & 15 lb Fryer
Drawer Warmer Base



WELLS® WVF886
Twin Fryers
2-Door Cabinet Base



WELLS® WVFG
Griddle & 15 lb Fryer
2-Door Cabinet Base



WELLS® WV2HGRW
Griddle & 2 French Hot Plates
Drawer Warmer Base



WELLS® WV4HFRW
4 French Hot Plates
Drawer Warmer Base



WELLS® WVO2HFG
Griddle & 2 French Hot Plates
Convection Oven Base



WELLS® WV136
Large Griddle
2-Door Cabinet Base



WELLS® WV136RW
Large Griddle
Drawer Warmer Base



WELLS® WVF886RW
Twin Fryers
Drawer Warmer Base

UNIVERSAL VENTLESS HOOD

Wells Universal Hoods (WVU) are Certified Type-1 compliant, ANSI UL710B approved recirculation hood systems and feature completely self-contained 4 stage air filtration and fire suppression systems. Does not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and duct-work are impractical, restricted or too expensive.

Operators can mix and match various electric cooking equipment under the hood such as fryers, ovens, griddles, steamers and more – providing greater flexibility and production.

- Completely self-contained, 4-stage air filtration system reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method. Maximum grease emissions are less than .0029 LB/HR/ FT (pounds per hour per foot)
- Completely self-contained fire protection system
- Very quiet with only 68 dBA average q Interlock system will disable cooking appliances if filters are missing, clogged or in the event of a fire
- *Equipment sold separately*



OUT OF HOOD SPACE? Ventless Hoods Add Production Capacity!



For more information:
wells-mfg.com
800-264-7827 (option 1)



WELLS® WVU-26
26 Inch Universal Ventless Hood

Place up to 24 inches of equipment under hood.



WELLS® WVU-48
48 Inch Universal Ventless Hood

Place up to 48 inches of equipment under hood.



WELLS® WVU-72
72 Inch Universal Ventless Hood

Place up to 72 inches of equipment under hood.



WELLS® WVU-96
96 Inch Universal Ventless Hood

Place up to 96 inches of equipment under hood.

CANOPY VENTLESS HOOD



WELLS® WVC-46
Canopy Ventless Hood

Place electric front loading ovens under hood.

Wells Canopy Ventless Hoods have a completely self-contained, 4-stage filtration system. Wall mounted unit adds flexibility for installation solutions.

Canopy hoods are specifically designed to accommodate electric convection, combi, bakery, conventional and cook & hold ovens. Wells Canopy Ventless Hoods are available with on-board ANSUL® fire protection or may be connected to external fire protection.

**EXPAND YOUR
MENU**

COUNTERTOP UNIVERSAL VENTLESS HOOD

WELLS® WVU-31CT
31 Inch Universal Ventless Hood

Place up to 31 inches of equipment under hood.

Wells countertop Universal Hoods (WVU) are Certified Type-1 compliant, ANSI UL710B approved recirculation hood systems and feature completely self-contained 4 stage air filtration system. Does not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and duct-work are impractical, restricted or too expensive.

Easily place hood on countertop, stand or refrigerated base. Operators can mix and match various electric cooking equipment under the hood such as fryers, griddles, steamers and more - providing greater flexibility and production.

Equipment sold separately.





**Small Size,
Big Performance**

MINI COMBI OVEN

~for International Markets



HOUNÖ® CombiSlim with Hoodini™

The Optimal Choice When Size Matters

HOUNÖ's CombiSlim is a the smallest combi oven on the market. With a width of only 20.2" (51,3 cm) the CombiSlim fits into the smallest kitchens. Despite its small size, CombiSlim has the same features as a large combi oven.

The Hoodini ventilation system is designed to be mounted on the CombiSlim oven. This brings Combi speed and power to locations where installing a hood is impossible, or just plain economically impractical. Some of those applications include kiosks, high-rise buildings, historical buildings, front of house, and those tight kitchen areas with no space for a hood.

- Worry-free filterless solution
- Integrated hood
- No top clearance needed
- No air extraction ducted above the oven



*For more information:
houno.com
+45 8711 4711*

FREE STANDING VENTLESS HOOD

~for International Markets



BRITANNIA® Y10030 Mini
Refresh Mini Recirculation Unit

For use with multiple electric appliances up to 500mm wide.



BRITANNIA® Y10020 Midi
Refresh Midi Recirculation Unit

For use with multiple electric appliances up to 1000mm wide.



BRITANNIA® Y10010 Maxi
Refresh Maxi Recirculation Unit

For use with multiple electric appliances up to 1500mm wide.

The BRITANNIA® Refresh series is ideal for locations where venting to the atmosphere would be impossible, difficult or costly. It provides a safer, more comfortable and productive working environment. Refresh is a free-standing unit which can be installed quickly and easily, with minimal disruption. It comprises an extract housing, along with a top-mounted filtration section that houses a powerful, efficient fan unit. Air is drawn through the low level filter housing before passing through four filtration stages to remove grease, fine particles, smoke and odors. Constructed using polished stainless steel for long-term durability,

- Quick and easy to install
- Four-stage filtration process removes grease, fine particles, smoke and odors
- For use with electrical appliances

Britannia
kitchen ventilation

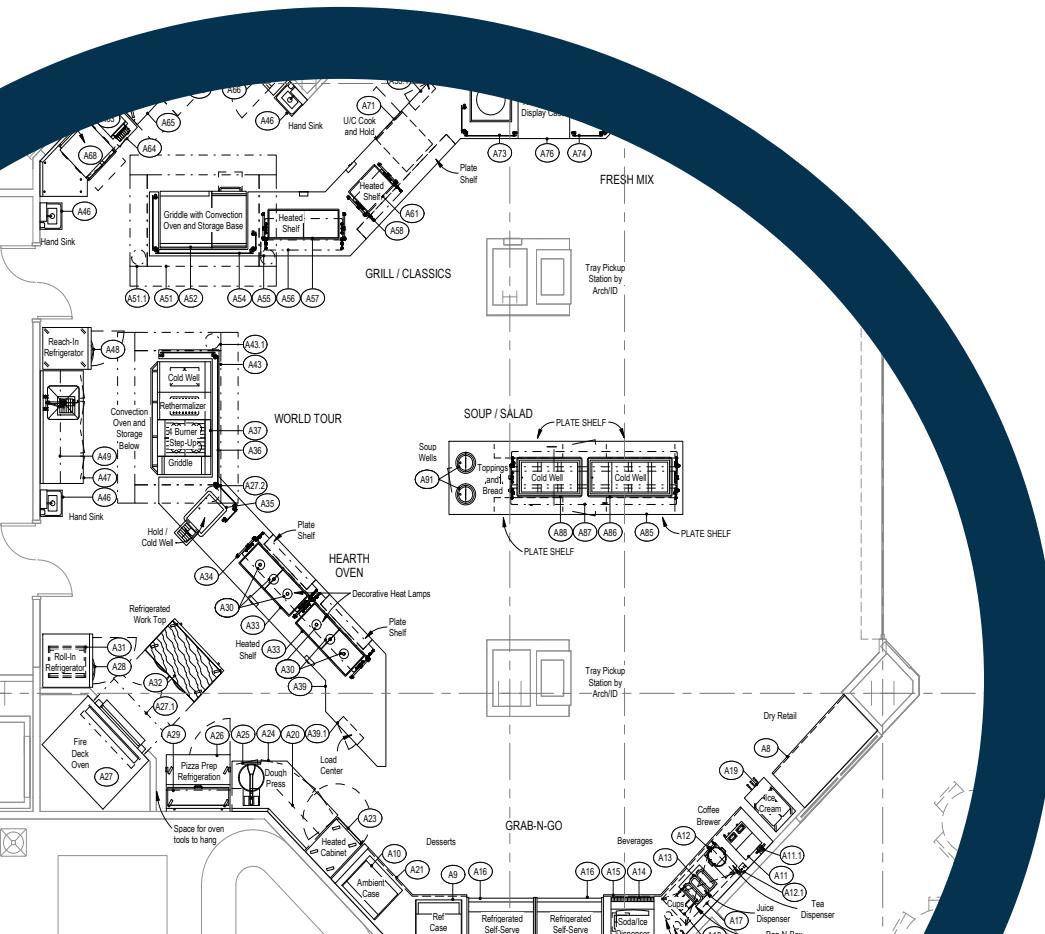
For more information:
kitchen-ventilation.co.uk
+44 1926 463540

FOODSERVICE DESIGN

Ventless cooking equipment opens up new possibilities in commercial kitchen design! Whether you are designing new, relocated, or upgraded foodservice facilities, Middleby has a solution for cooking lines, kiosks, pop-up kitchens and seated theatrical dining.

Designers working with Middleby can provide operators with ventless equipment for virtually any restaurant concept or unique site layout. The greatest advantage of using ventless cooking technologies is that you can place a kitchen almost anywhere, without menu limitations.

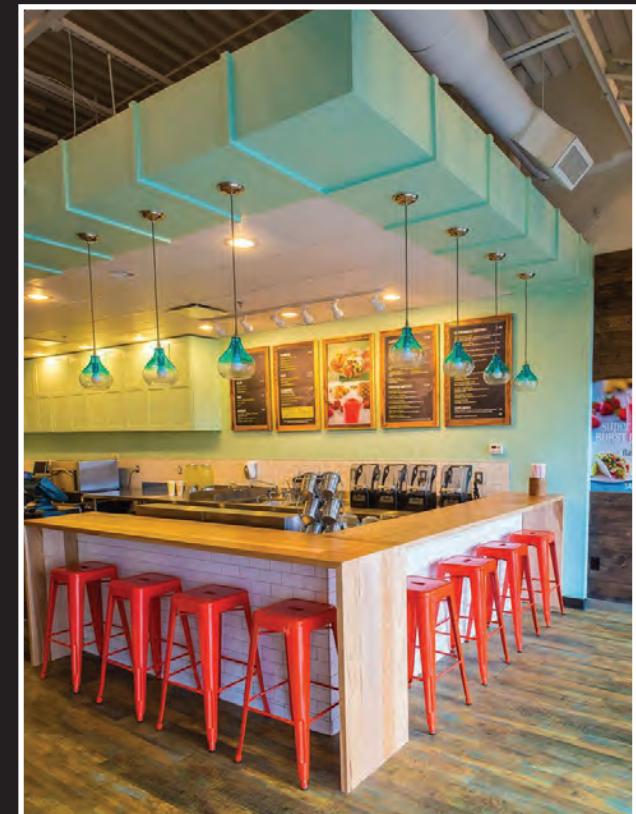
Ventless is a game changer in tight kitchens and non-traditional sites:



- Dead spaces are now pockets of revenue
- Equipment location is no longer constrained by Type 1 hood placement
- Clear sightlines to culinary teams, essentially making meal preparation more theatrical
- No build out or roof penetration

CUSTOM FABRICATION

Middleby Ventless Kitchen Solutions



Solutions for New Location Construction, Remodels & Rollouts

QUALSERV® helps customers maximize space, create operational efficiencies and reduce costs with NSF and UL certified fabrication capabilities. Specializing in turn-key front-of-house action stations that integrate ventless cooking equipment, holding equipment (warming and chilling), electrical, plumbing and refrigeration for every unique brand design.



For more information:
qualservcorp.com
800.643.2980

A fully-integrated, 440,000-square-foot facility easily accessible in the central U.S. is strategically positioned to serve North America. With Middleby international facilities across the globe and supply chain partners in Europe and Asia we service internationally for multi-national chains. That is the power of Middleby and your strategic advantage!

ACTION STATIONS • MOBILE CARTS • KIOSKS • SERVING COUNTERS • CABINETS • CUSTOM FIXTURES • SEATING

FOOD HOLDING EQUIPMENT

Warming & Holding Equipment to Keep Food at the Perfect Serving Temperature



For more information:
cookek.com
214.379.6000



COOKTEK® SinAqua Souper Retherming & Precision Holding

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.



COOKTEK® Incogneeto™ Under-counter Buffet Warmer

The CookTek® Incogneeto™ is designed to mount under natural stone or "engineered" stone countertops-no cutting of the stone is required. Allows the efficient heating of any induction-compatible pan through the stone countertop.



For more information:
carter-hoffmann.com
847.362.5500



CARTER HOFFMANN® Crisp N Hold Fried Food Station

Features gentle hot air circulation to keep French fries, fried shrimp, nuggets, etc. at proper serving temperature for extended time. Crispiness and freshness are maintained up to four times longer than heat lamps.

CARTER HOFFMANN® Cook & Hold Cabinet

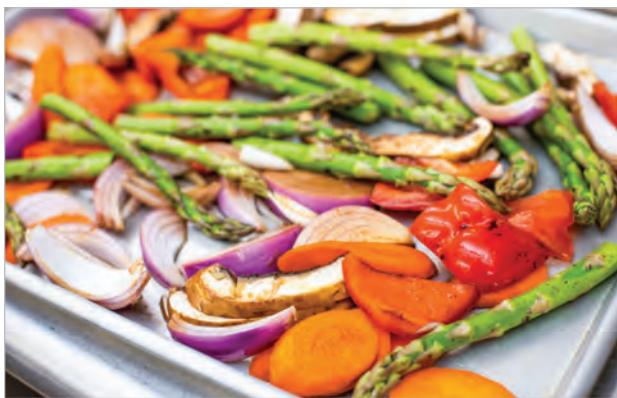


Features gentle convection at low temperature for superior results sealing in moisture and caramelizing naturally for the best flavor and presentation. Shrinkage is kept to a minimum because roasting is done low and slow.

CHILLING EQUIPMENT

Store Your ingredients at the Ideal Temperature

Middleby Ventless Kitchen Solutions



For more information:
u-line.com
800.779.2547



U-LINE® U-Chill® In-Counter Cooling Cylinder

Maintains the temperature of chilled beverages while you enjoy them. Perfect for wine, champagne, craft beer, carafes, spirits, and other liquids. Integrates beautifully in serving stations.

U-LINE® 5 Class Refrigerators Built-in or Free Standing



Convection cooling for quick and consistent temperatures, and a state-of-the-art variable speed compressor. Robust and refined, U-Line's 5 Class Can be built-in or used freestanding and is available with stainless steel or integrated door finishes that accept a custom door panel to match your surrounding cabinetry.



For more information:
desmon.it
+39 0827607318



DESMON® TSM110



DESMON® TSM156

Manufactured in Italy with enduring ergonomic features to protect your long term investment. Designed using the highest technologies, quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service market place.

- Exterior temperature digital display adjustable with alarm
- ETL Sanitation and CE "Rounded Corners" compliant for open food product

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, long-standing 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.

62 Commercial Brands



Middleby is vertically connected and shares all of our resources across our brands.



VENTLESS KITCHEN SOLUTIONS

- Middleby has a COMPLETE Ventless Cooking Solution Portfolio
- Nearly 300,000 Ventless Equipment Units Installed in Restaurants Globally
- Trusted and Proven Advanced Technology with Eight Kitchen Innovations Awards
- Compliance Secured & Approved for Use Across Most Jurisdictions

THIS IS
INNOVATION