

**INDUSTRY
LEADING
TECHNOLOGIES**
IN COMMERCIAL KITCHENS

THINK
INNOVATION

THINK
MIDDLEBY



COMPANY PROFILE

For More than 100 years, the Middleby Family of food service and food preparation equipment brands has been a favourite around the world.

The Middleby Corporation is a global leader in the foodservice equipment industry.

The company develops, manufactures, markets and services a broad line of equipment used in the commercial foodservice, food processing, and residential kitchen equipment industries.

The company's leading equipment brands serving the **commercial foodservice industry** include

Anets®	Beech®	Blodgett®	Blodgett Combi®	Blodgett Range®
Bloomfield®	Britannia®	Carter-Hoffmann®	Celfrost®	Concordia®
CookTek®	CTX®	Desmon®	Doyon®	Eswood®
Frifri®	Giga®	Goldstein®	Holman®	Houno®
IMC®	Induc®	Jade®	Lang®	Lincat®
MagiKitch'n®	Market Forge®	Marsal®	Middleby Marshall®	MPC©
Nieco®	NuVu®	PerfectFry®	Pitco Frialator®	Southbend®
Star®	Toastmaster®	TurboChef®	Viking®	Wells®

Wunder-Bar®.

The company's leading equipment brands serving the **food processing industry** include

Alkar®	Armor Inox®	Auto-Bake®	Baker Thermal Solutions®	
Cozzini®	Danfotech®	Drake®	MaurerAtmos®	MP Equipment®
Processing Equipment Solutions®		RapidPak®	Spooner Vicars®	
Stewart Systems®		Thurne®		

The company's leading equipment brands serving the **residential kitchen industry** include

Brigade®	Jade®	TurboChef®	Viking®	U-Line®.
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In 2014, The Middleby Corporation was named a Fastest Growing Company by Fortune Magazine.

Middleby Celfrost is recognized in India as a preferred commercial foodservice equipment supplier with a broad line of cold side products such as professional refrigerators, cold rooms, ice machines, and freezers, marketed under the Celfrost brand. Celfrost is a leading supplier of equipment to many of the fast-growing restaurant chains and hotel groups.

Middleby Celfrost has an extensive marketing and service network in India, including 15 brand centres that we will strategically leverage to support Middleby's entire portfolio of brands in the market. We are also excited about the opportunity to introduce the Celfrost brand and portfolio of products into other emerging markets utilizing Middleby's existing sales and marketing infrastructure.

Middleby Celfrost hosts an in-house Service team dedicated to cater to Service related queries of its Customers. A dedicated Toll-free helpline and online connectivity via Email stays active Weekdays while the Technical Team is Active 24x7 for the Customer Service and Satisfaction.

Our service has a well-defined and organised structure that is Primarily Customer Oriented, the Team aims at rendering a Hassle-Free Customer Service Experience.



MIDDLEBY CELFROST BRANDS



Middleby Celfrost Customers



Conveyor Ovens



PS-536



PS-640



PS-540



PS-520

WOW!²
OVEN!TM

e energy
management
system

VARIABLE
AIR
FLOW

***The World Leader in Conveyor Ovens
In use by Top Restaurant Chains around the World***

Speed Cooking Ovens



Encore 2



Bullet



Fire



Sota



HhC 2020



El Bandido

Innovation in cooking



Double Hob



Single Hob



Invisible Warmer



Drop-in Single Hob



Delivery Bag



Magneeto



Double Hob





The World's most reliable Fryers



Solstice Supreme



PFC Series - Semi Automatic



SG Solo Filter



35C+



Portable Filter System P-14



PFA - Fully Automatic

First Company in the world to make Fryers





Proof of the cooking is in the eating



CS / CPE 1.06 E

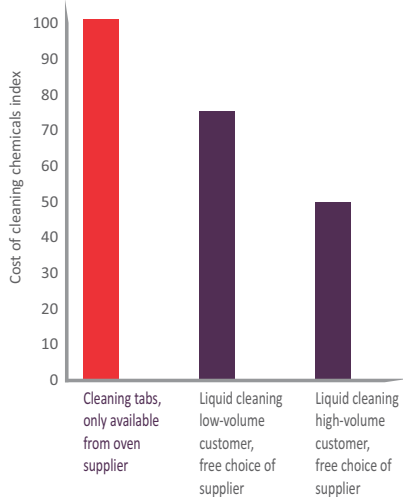


K / CPE 1.06



K / CPE 1.16

Liquid Cleaning Versus Cleaning Tabs



Catering Equipments



Panini Grilles / Sandwich Grilles
E-DPX-11E / E-DPX-11



Pop-up Toaster
T6



RMS 510 TSi



Fry
E-DZ-8L



Deck Ovens



RFS 511 TSWi / RCS 511 TSi

Spiral Mixers

Planetary Mixers



HS 20, Single Speed



HS 40 A, Two Speed



B 20 G



B 40



M27 Special Edition



M 24 Plus DT/2



M1 Milk Precision System



Junior Manual Grinder



M21 Junior

Confectionary Showcase



CSF 42



CS 43 SS



CSFT 43



CSF 42 SS



CSR 400



LSC 408

BRAS

Cold Dispensers and Blenders

Hamilton Beach
COMMERCIAL



Quark 2



Jolly 8.2P



HBB250 CE



HBH650 CE



HBH850 CE

Celfrost



CB-606



CB-606D



CB-699



Silent Minibars

Celfrost
WELLWAY



MF-51 G



MF-51



MF-90



MB-40



MB-40 PRO

Available in Glass door also

MB-40 PRO

Ice Machines

Celfrost

Widest Range of Ice Machine from 15 to 900 kg/24hrs

Ice Makers with Built-In Storage Bin

Modular Ice Machines



IC-15 BW



IC-30/50/90



IC-30 S



IC-90 S



IC-220 on IB-205 Bin
IC-330 on IB-205 Bin
IC-550 on IB-255 Bin



Round
Cube Ice



Dice
Cube Ice

Flake Ice Machines



AF-80

Flake Ice



MF-26



IC-55 BW



IC-200 S / 320 S



IC-909 S

Cooling products for world class bar & restaurants

Wine Coolers

Black Back Bars



W-43



W-72



W-185



BB 200 / 200 SS



BB 300 / 300 SS

Undercounter Refrigerators



Undercounter Back Bar (GN 2100 TNG)
(Also available in 3 door)



Dishwashers

Celfrost

Glass Washer
B 20



Undercounter Dishwasher
B 30



Hood Type Dishwasher
AT 1000



Rack Type Dishwasher ATR 1800





C 152



C 161



104



430



FKG-320/400
FKG-230/330/430



NFG-450



FKG-600 DD/1000S
NFG-1000



FKG/NFG 1500



IKG-210C/310C/410C



CF-100/110/200/210/300/310



IKG-301/311/
400/411/511/611



CF-860



CFCC-300/500



CF-400/460/560



IL-450/550

Retail Counter top Solutions



FKG-20C/58C/80C/120C
NFG-42C/58C



FSDC 58



NFGC 49



FSDCR / FSDHR 108



CBF 67

Reach In Cabinets



GN 650 TNM (New)/GN 650 BTM (New)
GN 600 TNM / GN 600 BTM



GN 1410 TNM (New)/GN 1410 BTM (New)
GN 1200 TNM

Undercounters



GN 3100 TN/GN 3200 TNE
GN 3100 BT/GN 3200 BTE



GN 2100 TN/GN 2200 TNE
GN 2100 BT/GN 2200 BTE

Saladettes & Countertop Displays



GN 700 TNME / GN 700 BTME



GN 1500 TNME / GN 1500 BTME



3F



GN 3V



VRX 1200/330



S 900

Prep Counters



PSS 200



SH 3000 / 800

Blast Chiller & Shock Freezer



D10/D14



D3/D5

Pharma / Medical Refrigeration

VESTFROST
SOLUTIONS



AKG 427E



AKG 377



BBR 290



VTS 254



VTS 258



BFS-345-S



FKS 471



VT 78/VT 408



VLS 400



MKF 074

The world's finest ideas in cooling & preservation!



Cold Room



Display Cold Room
(Front side display
back side storage)



...brought to India by Celfrost, a Middleby Company



I've always proclaimed my love for the CTX Mighty Chef. It let us rewrite the rules for setting up a pizzeria!



Ramki
Founder and CEO, Pizza Republic

Middleby Marshall was one thing which has taken us to where we are today.



Rohit Narang
Co Founder of Tossin Pizza

“You're only as good as the tools you use, and we use the best – Middleby brands like Jade and Beech.”



Michelin Star Chef Paul Kahan
Blackbird, Avec, Publican, Chicago

“Middleby has the world's most consistent and reliable conveyor oven. It cooks a perfect pie every time. In our restaurants we use 100% Middleby Marshall.”



Papa John Schnatter
Founder and Chairman, Papa John's

“We use the best in our stores and the Middleby brands are the best.”



Nigel Travis
CEO, Dunkin' Donuts

“We use TurboChef to toast our sandwiches and Nu-Vu to bake our bread at Subway restaurants all over the world.”



Late Fred DeLuca
Founder and CEO

