

Professionals' Preferred Bakery Machines



 THE MIDDLEBY CORPORATION

Turn a meal into a gourmet delight with the wide variety of bakery & catering equipment from Toastmaster – a trusted name in commercial food service industry. Toastmaster is beyond toasting, it offers solutions in baking, grilling, cooking, frying, holding in addition to toasting for coffee shops, bakeries, restaurants, fast food outlets, caterers and more ...

Contact - Grills



E-DPX-11E



E-DPX-11



With Toastmaster Contact Grills, cook perfect sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish or eggplant in the healthiest possible way.

- Cast iron plates for even cooking
- Self balanced upper plate allows you to adapt the cooking to the food
- 2 heating elements
- Temperature upto 300°C

Models	Power	Dimensions (W x D x H) mm	Cooking Surface (mm)
E-DPX-11E	2.8 KW	430 x 310 x 200	340 x 230
E-DPX-11	2 KW	310 x 310 x 200	218 x 230

Electricals : 220 V

Cone & Waffle Baker



E-XGP-1



WB-03

A choice of waffle irons & cone bakers from Toastmaster that accept deep-frozen, frozen pre-cooked waffles or home-made batter for making golden crispy waffles.

- Quick and even heat spread
- Thermostat range : Upto 230°C in Waffle
- The baking plate can revolve 180° in Waffle

Model	Power	Dimensions (W x D x H) mm	Volts
E-XGP-1	1 KW	280 x 400 x 290	220 V
WB-03	1 KW	255 x 440 x 320	220 V

Conveyor Toasters



E-DTT-300



The Toastmaster conveyor toaster offers the flexibility and performance to toast bread and buns fast – over 300 slices per hour! It utilizes belt speed and not temperature, to determine the toasting colour.

- Stainless Steel construction
- Easy to load rack
- Adjustable belt speed to control browning of toasts
- Flexibility to choose front or rear discharge
- Discharge & crumb trays are removable for easy cleaning

Model	Power	Dimensions (W x D x H) mm	Volts
E-DTT-300	1.94 KW	368 x 418 x 387	220 V

Fryers



E-DZ-4L/E-DZ-8L



E-DZ-8L-TP



E-DZ-6L-2

These professional fryers are particularly suited for fast food restaurants. Suitable for frying chips, fish, onion rings in quick succession using minimal quantities oil.

- High efficiency stainless steel heating element
- Min-Maximum oil level
- Cover for tank
- 190°C temperature limiter for double safety

Models	Tank Capacity	Power	Dimensions (W x D x H) mm	Volts
E-DZ-8L	8 Ltrs	3.25 KW	260 x 410 x 340	220 V
E-DZ-4L	4 Ltrs	2 KW	220 x 390 x 370	220 V
E-DZ-6L-2	2x6 Ltrs	2.6 KW	2400 x 300 x 140	220 V
E-DZ-8L-TP	8 Ltrs	2.5 KW	260 x 210 x 370	220 V

Bain-Maries



E-DT-165



When using a Toastmaster Bain-Marie, the food does not come in contact with the heat source but is kept warm as the water temperature is maintained upto 100°C by the heating element underneath the container.

- Can accommodate separate containers (not delivered with the machine)
- Modular and multi-plexable design

Model	Power	Dimensions (W x D x H) mm	Volts
E-DT-165	2 KW	570 x 370 x 270	220 V

Steel Griddle Plates



E-DP-818



These steel tops from Toastmaster are ideal for dosas, chillas, meat, bacon, fish, fried eggs, omelettes and a wide variety of Indian tawa preparations.

- Homogenous cooking
- Easy to clean

Model	Power	Dimensions (W x D x H) mm	Volts
E-DP-818	3 KW	550 x 450 x 230	220 V

Electric/Gas Baking Oven

- Microcomputer control system for automatic temperature control
- Microcomputer control digital timer for control of baking time
- High temperature overload protection for safety while in operation
- High insulation for minimum heat loss
- Interior light with wide glass for easy viewing of products
- Water connection for maintaining humidity
- 16 programs in each deck for easy operation and consistent results
- 2 Nos EN Trays (600 x 400) per deck



EFO-6C/GFO-6C

Models	Power	Dimensions (W x D x H) mm	Volts	Weight	No. of Tray
EFO-2C	6.4 KW	1355 x 960 x 700	220 V	130	2
EFO-4C	12.8 KW	1355 x 960 x 1255	380 V	220	4
EFO-6C	19.2 KW	1355 x 960 x 1646	380 V	310	6
GFO-2C	2800 Pa-LPG	1355 x 960 x 700	220 V	185	2
GFO-4C	2800 Pa-LPG	1355 x 960 x 1375	220 V	350	4
GFO-6C	2800 Pa-LPG	1355 x 960 x 1835	220 V	500	6

Electric/Gas Baking Oven

- Mechanical temperature control
- Digital timer for control of baking time
- High temperature overload protection for safety while in operation
- High insulation for minimum heat loss
- Interior light with wide glass for easy viewing of products
- 2 Nos EN Trays (600 x 400) per deck
- Digital timer with alarm



CEFO-2C/CGFO-2C

CEFO-4C/CGFO-4C

Models	Power/Avg. Gas Consumption*	Dimensions (W x D x H) mm	Volts	Weight	No. of Tray
CEFO-2C	7 kw	1220 x 840 x 600	415 V	75	2
CEFO-4C	14 kw	1220 x 840 x 1250	415 V	145	4
CEFO-6C	21 kw	1220 x 840 x 1550	415 V	215	6
CGFO-2C	0.1/0.3 kg per hrs	1300 x 890 x 670	220 V	93	2
CGFO-4C	0.2/0.6 kg per hrs	1330 x 890 x 1450	220 V	181	4
CGFO-6C	0.3/0.9 kg per hrs	1330 x 890 x 1770	220 V	268	6

* Average gas consumption provided is approximate based on standard test.

Planetary Mixers



BM 20 / BM 40

Models	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Dimensions (W x D x H) mm	Electicals
BM 20	20 ltrs.	1.1 kW	5* kgs.	Whisk-462, Beater-317, Hook-197	530 x 460 x 880	220V/50 Hz./ 1 Ph
BM 40	38 ltrs.	1.5 kW	8* kgs.	Whisk-520, Beater-187, Hook-120	600 x 570 x 1020	220V/50 Hz./ 1 Ph

* Max kneading capacity means maximum weight after flour pre-mixed with 50% of water.

Spiral Mixers



HS 20 / HS 22A
HS 40A / HS 42A

Models	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electicals
HS 20 / HS 22A*	21 ltrs.	0.75 kW	8* kgs.	185	15	690 x 380 x 730	220V/50 Hz./1Ph
HS 40A / HS 42A*	40 ltrs.	1.1/2.2 kW	16* kgs.	101/202	8/16	870 x 480 x 935	380V/50 Hz./3Ph

With a view to ensure ongoing product enhancement / development, Celfrost reserves the right to change any specifications, without prior notice.

* Max kneading capacity means maximum weight after flour pre-mixed with 50% of water.

* HS 22A and HS 42A has reversible bowl option.

Salamanders



EB-450

Toastmaster salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without pre-heating.

- Diamond 45ER energy regulator
- Alloy 840 heating element
- Adjustable height
- Bakelite handle
- Oil collector for easy cleaning

Models	Power	Dimensions (W x D x H) mm	Volts
EB-450	2.8 KW	450 x 450 x 500	220 V

Electric Fryer



E-DZ-400 G 1 VAT E-DZ-400 G 2 VAT

Specification :

- Available in Single Tank and Split Tank
- Electric Thermostat Temperature control with ON / OFF from 50°C to 180°C
- High Limit Temperature Control for safety
- Cool zone of oil at bottom (below to heaters)
- Easy Cleaning of tank by lifting of heaters
- Welded tank with an extra smooth finish for easy cleaning

Models	Power Rating	Dimensions (WxDxH) inch	Frying Area (WxDxH) inch	Oil Capacity	No. of Baskets
E-DZ-400 G1 VAT	18 Kw / 50 Hz / 410 Volts	16 x 33 x 36	13.5 x 17.5	34 Ltrs	2
E-DZ-400 G2 VAT	9 + 9 Kw / 50 Hz / 410 Volts	16 x 33 x 36	6.5 x 17.5 x 2	15+15 Ltrs	2

Bread Slicer



CS-Q31/CS-Q39

Features :

1. Copper motor
2. Sharp stainless steel blade, no crumbs
3. Easy to operate
4. Stainless steel work station

CS-Q31

- No. of slices: 31 pieces
- Max length of bread: 380 mm
- Weight: 50 kg
- Slice thickness: 12 mm

CS-Q39

- No. of slices: 39 pieces
- Max length of bread: 380 mm
- Weight: 50 kg
- Slice thickness: 9 mm

Models	Power	Dimensions (W x D x H) mm	Volts
CS-Q31	0.25 KW	650 x 740 x 780	220 V
CS-Q391	0.25 KW	650 x 740 x 780	220 V

Stone Based Pizza Oven



The Toastmaster Stone base pizza ovens are fast and perfect for making pizza upto 18" dia with heater on top and bottom each for the even cooking.

- SS Construction
- Max. 350°C temperature control. Fast cooking within 5 minutes
- Individual thermostat control for top & bottom
- Reinforced door for easy service and frequency open and close operation
- Reinforced high temperate glass window for monitor pizza baking condition
- Long live halogen lighting system for better to check pizza baking process
- Fire stone / internal chamber material, stainless steel and insulation material are RoHS tested
- One piece fire stone for easy slide of soft pizza without damaging the shape

Model	Power	Dimensions (WxDxH) mm	Chamber Size (WxDxH) mm	Stone Size (WxD) mm
EP1ST	2 KW	560x570x280	400x400x120	400x400x1 pc
T-STPZ-1D	4.2 KW	870x600x345	640x438x140	638x430x1 pc

Electricals : 220V / 50Hz / 1Ph

Conveyor Oven



Toastmaster conveyor oven gives perfect and even baking results for a range of products, like pizza, garlic bread, kebabs, grilled chicken, vegetables etc. All of this in low footprint because of its ergonomic design.

- Temperature range : upto 400°C
- SS Construction
- Independent thermostat control
- Belt size : 1100x340 mm
- Belt speed : 42 seconds to 10 minutes
- Pizza size : upto 13 inch

Model	Power	Dimensions (WxDxH) mm	Work Area (WxD) mm
TCPO 12	6.4 KW	1100x560x340	560x340

Electricals : 220V / 50Hz / 1Ph

Electric Convection Oven with Steam



ECO1C (T-CVO-04-318x440)

Beautiful and ergonomic design. Perfect and even baking results.

Suitable for baked cookies / bread / cake etc.

- Temperature range : upto 350°C
- Double fan
- Sturdy handle
- SS Construction
- Independent thermostat control
- Water inlet connection for humidity

Model	Power	Chamber Size (WxDxH) mm	Tray Size (WxD) mm
ECO1C	4.5 KW	460x370x350	318x440x4 pc

Electricals : 220V / 50Hz / 1Ph

Bakery Mixers

Toastmaster Revo7 Bakery Mixer with rounded design, easy to clean, comes with 7 litre Stainless Steel mixing bowl with safety grid and specially designed lid with splash guard which protects both the operator and the ingredients while allowing the mixing process to be monitored.

It has three attachments, a wire whip, a beater and a specially designed hook which ensures dough is kneaded and turned to perfection.

- It provides flexibility in operation with 7 speed control
- All accessories are made of stainless steel
- A wide footprint and suction cups ensure the mixer is stable during operation
- Beautiful and elegant design



Revo7

Model	Bowl Volume	Power	Max Kneading Capacity	Dimensions (W x D x H) mm	Mixing Speed	Net Weight
Revo7	7 litres	500 W	0.75* kgs	380 x 240 x 430	600 r/min	13 kg

*Max kneading capacity means maximum weight after flour pre-mixed with 50% of water.

Electricals : 220V/50Hz/1Ph

Dough Sheeter



FDD-450A

- The Robust and user friendly table top dough sheeter from Toastmaster brand.
- Reversible Conveyor direction and it is manually controlled by the controlling rod.
- Highly resilient conveyor belt, the belt material will not absorb the oil and water.
- The thickness of the dough could be controlled by a handle (1~35 mm).
- Convenient and space-efficient unique design.
- The whole machine is made of stainless steel and aluminum, which is easy to clean.
- Easy to disassemble and install.
- Equipped with safety devices to prevent accidents.
- Application to egg tart, pies, pizza, puff pastry, Arabian bread, green onion pancake etc.

Model	Power	Roller Length (mm)	Roller Clearance (mm)	Dimensions (W x D x H) mm	Maximum Weight (kg)	Net Weight (kg)
FDD-450A	0.55 kw	430 x 1700	1-35	820 x 1770 x 620	4	117

Electricals : 220V/50Hz/1Ph



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