

Bake to Perfection with **Midd=Kitchen**
Precision Redefined with German Components



Step into a World of Baking Excellence with Midd=Kitchen Ovens – Engineered for the Passionate Baker & Pizzerias. Our Precision-Crafted Ovens Redefine the Art of Bakery, Transforming Every Recipe into a Culinary Masterpiece



Two Deck Oven with in-built Proofer



Steam Burst



Key Features:

- Achieve precision in temperature with our German Controllers and advanced digital system. Tailor your experience with independent top and bottom heat, meeting all your specific needs.
- The stainless steel heating tubes offer an extended and reliable heat supply for long-term usage.
- Equipped with a GN water tank, our proofer boasts a non-welding design, ensuring no water leakage and facilitating easy cleaning.
- Choose powerful boiler steam injection as an option.
- The proofer is equipped with a circulation fan to ensure uniform temperature and humidity throughout.
- The baking oven, featuring a durable baking stone, ensures consistent and even temperature for optimal results.

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MKD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer	1340 x 820 x 1660	860 x 650 x 220	400 x 600	15.7 KW	3P/380V/50 Hz	Upto 400°C
MKSD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer & Steam	1340 x 1110 x 1660	860 x 650 x 220	400 x 600	18.7 KW	3P/380V/50 Hz	Upto 400°C

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

Pizza Ovens

Key Features:

- Experience outstanding results with the special burner designed for exceptional efficiency.
- Set precise baking times with a convenient 99-minute timer; the oven stops working and provides voice-activated prompts when the time is reached.
- Ensure baking safety with a chamber crafted from aluminum steel plates, meeting rigorous national food safety standards.
- Precise temperature control with 500°C German thermostat.



MK PO441



MK PO442



MK PO641



MK PO642

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxD) mm	Input Power	Electric Rating	Temp. Range
MK PO441	Electric Stone Pizza Oven - Single Deck	600 x 470 x 310	400 x 400 (1x12" Pizza)	2.6 KW	1P/220V/50 Hz	upto 400°C
MK PO442	Electric Stone Pizza Oven - Double Deck	600 x 470 x 480	400 x 400 (1x12" Pizza/Deck)	2.6+2.6 KW	1P/220V/50 Hz	
MK PO641	Electric Stone Pizza Oven - Single Deck	870 x 740 x 390	610 x 410 (2x12" Pizza)	4.2 KW	3P/380V/50 Hz	upto 500°C
MK PO642	Electric Stone Pizza Oven - Double Deck	870 x 740 x 700	610 x 410 (2x12" Pizza/Deck)	8.4 KW	3P/380V/50 Hz	

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Features



High quality heating elements



Artisan HearthStone



Intelligent digital temperature control



Two brake casters for swift mobility



Downward style furnace door



Optional steam system

- Key Features:**
- Enhance visibility with high-temperature resistant bulbs on both sides.
 - Effortless access with a chain-driven download-style door, complemented by a robust stainless steel handle.
 - Experience exceptional performance with the specialized burner.
 - Stay organized with a 99-minute timer featuring voice-activated prompts upon completion.
 - Bake securely in a chamber crafted from aluminum steel plates, meeting stringent national food safety standards.
 - Amazing baking experience with hearth stone.
 - Explore additional versatility with optional steam systems.

Deck Ovens with / without boiler steam - Electric & Gas



MK SD12E / MK SD12G



MK SD24E / MK SD24G



MK SD36E / MK SD36G

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK SD12E	1 Deck 2 Tray Electric Oven with Steam box	1330 x 910 x 560	860 x 650 x 220	400 x 600	6.6+1.5=8.1 KW	3P/380V/50 Hz	Upto 400°C
MK SD24E	2 Deck 4 Tray Electric Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	13.2+3=16.2 KW	3P/380V/50 Hz	
MK SD36E	3 Deck 6 Tray Electric Oven with Steam box	1330 x 910 x 1600	860 x 650 x 220	400 x 600	19.8+4.5=24.3 KW	3P/380V/50 Hz	
MK SD12G	1 Deck 2 Tray Gas Oven with Steam box	1330 x 910 x 620	860 x 650 x 220	400 x 600	0.1+1.5=1.6 KW	1P/220V/50 Hz	
MK SD24G	2 Deck 4 Tray Gas Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	0.2+3.0=3.2 KW	1P/220V/50 Hz	
MK SD36G	3 Deck 6 Tray Gas Oven with Steam box	1330 x 910 x 1805	860 x 650 x 220	400 x 600	0.3+4.5=4.8 KW	1P/220V/50 Hz	

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Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK D12E	1 Deck 2 Tray Electric Oven	1230 x 820 x 550	860 x 650 x 220	400 x 600	6.6 KW	3P/380V/50 Hz	Upto 400°C
MK D24E	2 Deck 4 Tray Electric Oven	1230 x 820 x 1250	860 x 650 x 220	400 x 600	13.2 KW	3P/380V/50 Hz	
MK D36E	3 Deck 6 Tray Electric Oven	1230 x 820 x1520	860 x 650 x 220	400 x 600	19.8 KW	3P/380V/50 Hz	
MK D12G	1 Deck 2 Tray GAS Oven	1330 x 840 x 590	860 x 650 x 220	400 x 600	100 W	1P/220V/50 Hz	
MK D24G	2 Deck 4 Tray GAS Oven	1330 x 840 x 1340	860 x 650 x 220	400 x 600	200 W	1P/220V/50 Hz	
MK D36G	3 Deck 6 Tray GAS Oven	1330 x 840 x 1650	860 x 650 x 220	400 x 600	300 W	1P/220V/50 Hz	

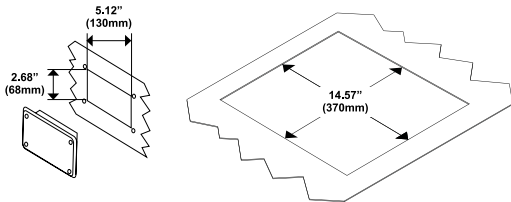
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Introducing Eco-Friendly Induction Cooktops and Fryers: Cooking Innovations for a Greener Tomorrow!



Embrace the future of sustainable cooking with our latest offerings: Eco-Friendly Induction Cooktops and Fryers. Engineered with the environment in mind, our innovative appliances combine cutting-edge technology with Eco-conscious design to bring you a guilt-free culinary experience like never before.



MK IDC 3500



MK IDC 3500D

Model	Input Power	Temperature range	Dimension (WxDxH) mm
MK IDC 3500	3.5 Kw	60°C ~ 240°C	335 x 435 x 119
MK IDC 3500D	3.5 Kw	60°C ~ 240°C	400 x 400 x 125

220V / 50Hz / 1Ph

Key Features:

- ✓ Timer function
- ✓ Energy efficient
- ✓ Convenient and reliable
- ✓ Heats up quickly
- ✓ Over heat protection
- ✓ Easy to clean, high temperature ceran glass top
- ✓ LED display
- ✓ Even heat distribution across the entire cooking surface

Induction Fryer

Experience the Future of Frying with Midd-Kitchen’s Induction Fryer & Autolift Induction Fryer – Innovation That Lifts Your Culinary Standards.

Key Feature : MK AL IDFL8L

- ✓ Automatic basket lift
- ✓ Multi-timer cooking
- ✓ Touch controls
- ✓ SS304 grade
- ✓ Safety switch
- ✓ Reduced energy usage
- ✓ Labour saving
- ✓ Highly efficient



MK IDF8L



MK AL IDF8L

Model	Input Power	Capacity	Temperature	Dimension (WxDxH) mm
MK IDF8L	3.5 Kw	8 Ltr	60°C~190°C	288 x 478 x 410
MK AL IDF8L	3.5 Kw	8 Ltr	60°C~190°C	316 x 606 x 418

220V / 50Hz / 1Ph

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Auto Lift Fryer



Features :

- Tank Size (mm) : 300 x 240 x 200
- Basket (mm) : 245 x 200 x 150
- Temp : 50-200°C with automatic screen touch control panel and over temperature protect device
- 10 Channels timer
- Body material : SS 430

Model	Oil Capacity	Power	Dimensions (WxDxH) mm	Volts
HY 918	8 Ltr	2.8 KW	667 x 300 x 448	220 V

Contact Grill

Midd=Kitchen sandwich grills are designed to cook wraps, sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. The available electronic temperature control and timer are industry leading options.



MK09/MCG12ETG

MK13

Model	Input Power	Temperature	Dimension (WxDxH) mm (in open position)	Lower Plate Dimension (WxD) mm	Upper Plate Dimension (WxD) mm
MK09/MCG12ETG	1800W	50°C~300°C	310x340x210 (530)	230x220	210x210
MK13	2200W	50°C~300°C	430x340x210 (530)	350x240	340x240

220V / 50Hz / 1Ph

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

Vertical Bun Toaster



SHM 11

- Features:
- Dual Motor
 - SS Construction
 - Temperature Control
 - 6 Thickness Adjustment
 - Aluminum Heating Plate

Model	Power	Dimensions (W x D x H) mm	Net Weight
SHM 11	2 KW	460 x 350 x 610	13 kg

Electicals: 220V/50Hz/1Ph



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

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

Spiral Mixer



MKSM 20



MKSM 40

Key Features:

- ✓ High efficiency motor.
- ✓ Able to gently mix the bread dough, develop proper gluten structure and not overworking the dough.
- ✓ Commonly used for mixing bread dough.
- ✓ Capable to handle a variety of different dough types such as stiff dough with 55% hydration levels and high hydration dough types such as ciabatta.



Control Panel



Safety Cover



Safety Switch



Technical Specification

Model	MKSM 20	MKSM 40
Bowl Capacity (L)	20	45
Voltage	220V/50Hz/1Ph	220V/50Hz/1Ph
Power (kW)	1.5	3
Max. Quantity (Kg) - (Dough Weight)	8	16
Mixing Speed (R/min)	150/200	150/200
Bowl Speed (R/min)	15/20	15/20
Weight (Kg)	90	115
Dimension (mm)	730 x 390 x 900	800 x 480 x 970

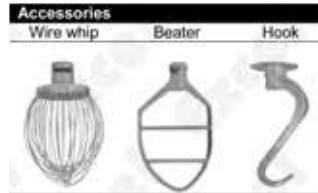
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Planetary Mixers

Features:

- The BM20/BM40 mixer is powerful planetary mixer designed for commercial by the professional caterer
- It has a total bowl capacity of 20 litre / 40 litre, combined with 3 fittings to ensure that all mixing requirements can be met.
- Highly efficient, compact & space saving
- Stainless Steel bowl, beater, hook and wire whip included
- Safety netting cover devices
- A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.



Models	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Dimensions (WxDxH) mm	Electicals
BM 20	20 ltrs.	1.1 kW	5* kgs.	Whisk-462, Beater-317, Hook-197	530x460x880	220V/50 Hz/1Ph
BM 40	38 ltrs.	1.5 kW	8* kgs.	Whisk-520, Beater-187, Hook-120	600x570x1020	220V/50 Hz/1Ph

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



BM 20/
BM 40



MIDDLEBY CELFROST

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