

Kitchen of the Future



 Middleby
Marshall.



 TURBOCHEF



 Pitco



 CIBO+

Conveyers of Excellence

All Middleby ovens are designed to cook a multitude of products including pizza, seafood, bagels, ethnic foods and more. Middleby Ovens provide very efficient heat transfer to the product. Energy is conserved as air is recycled from heater to product with minimum vent loss.

Space Saver Countertop Impinger

- Patented EMS Energy Management System* reduces gas consumption and increases cooking efficiency
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction



PS-520



PS-536
(Double Stacked)

Value for Money

Due to its compact size the PS536 energy efficient conveyor oven is ideally suited for Kiosk and express-style locations.

- Impingement PLUS! low oven profile and dual air return
- EMS Energy Management System* reduces gas consumption and increases cooking efficiency
- Patented 'Jet Sweep' impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating in 8"/203mm zones
- Stainless steel front, sides, top and interior
- Reversible conveyor direction



COOK IT.
WE CHALLENGE YOU.
DESIGNED FOR
SPEED
CONSISTENCY

WOW Oven

- Impingement PLUS! low oven profile and dual air return
- Patented EMS energy Management System reduces gas consumption and increases cooking efficiency
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- The PS640 WOW! oven features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in energy saving mode.
- Automatic “energy eye” saves gas when no pizzas are in the oven
- High speed conveyor (Range of 2:00 - 30:00)



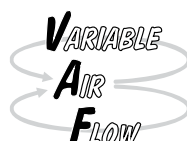
WOW-1
(Double Stacked)



WOW-2

WOW!²
OVEN[™]

energy management system



Direct Gas Fired Conveyor Oven

- Impingement PLUS! low oven profile and dual air return
- Patented EMS energy Management System
- Conveyor speed (Range of 1:00 - 20:00)
- Automatic “energy eye” saves gas when food product is not present in the oven
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- Stackable

Technical Specifications

Model	Conveyor Belt Length (inch)	Cooking Cavity Size (inch)	Dimension (W x D x H) (MM)	BTU/Input Power (KW)	Electricals
PS 520 G	42	20 x 18	1524 x 951 x 536	40,000 BTU	240V / 50Hz / 1Ph
PS 520 E	42	20 x 18	1524 x 951 x 536	8.3 KW	415V / 50Hz / 3Ph
PS 536 G	60	36 x 20	1930 x 1010 x 502	75,000 BTU	240V / 50Hz / 1Ph
PS 536 E	60	36 x 20	1930 x 1010 x 502	17 KW	415V / 50Hz / 3Ph
PS 540 G	76.5	40 x 32	1943 x 1367 x 599	110,000 BTU	240V / 50Hz / 1Ph
PS 540 E	76.5	40 x 32	1943 x 1367 x 599	27 KW	415V / 50Hz / 3Ph
WOW-1	76.5	40.5 x 33.5	1943 x 1537 x 652	99,000 BTU	240V / 50Hz / 1Ph
WOW-2	90.75	55 x 32	2305 x 1461 x 670	119,900 BTU	240V / 50Hz / 1Ph

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



SOME SAMPLE COOK TIMES

Menu Item	Conventional Cook Time	Automated Cook Time	Percent Faster
Nichos	4:00	2:30	37.5%
Quesadilla	6:30	2:30	60%
Pizza	6:00	2:30	58%
Strip Steak	10:00	6:40	32%
Salmon	10:00	6:40	32%
Chicken Breast	12:00	6:40	43%

The Sota



State of the art cooking

Some Sample Cook Times	Time
Pizza-Parbaked, Refrigerated	75 seconds
8" Pizza-Parbaked, Refrigerated	75 seconds
Chicken Wings-8-count, Frozen	180 seconds
6" Sub Sandwich	50 seconds
French Fries	90 seconds
6 oz Salmon	90 seconds

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

- Top-launched microwave system
- Independently-controlled dual motors for vertically-recirculated air impingement
- ventless operation. Vent catalyst to further limit emissions and odors
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL 710B (KNLZ) listed
- Powder coated, corrosion-resistant steel outer wrap and door
- Cool-to-touch exterior; all surfaces below 50°C
- Interior Construction 201/304 stainless steel
- Fully welded and insulated cook chamber
- Smart menu system capable of storing up to 256 recipes
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)

Bullet



Revolutionary performance

Some Sample Cook Times	Time
6" Sub Sandwich	35 seconds
Breakfast Sandwich	20 seconds
Muffin (2)	35 seconds
8" Cheese Pizza	46 seconds

The TurboChef Bullet oven uses radiant heat, high-speed air impingement, and side-launched microwave to cook food rapidly without compromising quality.

- Simple and intuitive touch controls
- Easy to clean
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating impingement airflow
- Smart menu system capable of storing up to 256 recipes
- Light ring provides visual cues for cooking
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)
- USB compatible
- Ethernet and Wi-Fi compatible

Technical Specification

Model	Width (MM)	Depth (MM)	Height Single Stack (MM)	Weight (Kg)	Utility	Input Power (KW)
The Sota	406	757	635	77.1	Electricity	6.2
Fire	375	620	576	34	Electricity	4.5
Bullet	538	699	584	84	Electricity	6.7
HhC 1618	805	914	432	88.5	Electricity	7.4
HhC 2020	1227	907	432	88.5	Electricity	14.4
HhC 2620	1227	1059	432	118	Electricity	14.4

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



High h Conveyor 2020 Ventless



More throughput. Less space.

Some Sample Cook Times	Time
8" Pizza-Fresh Dough	180 seconds
8" Pizza-Parbaked, Refrigerated	120 seconds
Chicken Wings-8-count, Frozen	300 seconds
6" Sub Sandwich	55 seconds
French Fries	300 seconds
6 oz Salmon	270 seconds

The HhC 2020™ is capable of cooking sixty 12-inch pizzas in one hour, offering throughput exceeding 28-inch conveyors in a compact 20-inch design. Because of its patented technology, electric operation, and small footprint, the HhC 2020™ is the first of its kind to be UL®-certified for ventless operation.

- Equal to larger ovens without the space or energy cost requirements
- Separate options for - cook more, brown more and cook & brown more
- Smart menu system capable of storing up to 256 recipes
- Fully welded and insulated cook chamber, cool-to-touch exterior; all surfaces below 122°F (50°C)
- Integral recirculating catalytic converter
- Variable-speed High, recirculating impingement airflow

Fire



Artisan Style Pizza Anywhere

Some Sample Cook Times	Time
14" Artisan Margherita Pizza	90 seconds
14" Artisan Sausage Pizza	90 seconds
14" Traditional Pepperoni Pizza	140 seconds
14" Sausage Pizza	140 seconds

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. The oven has a small footprint and is ventless, so it can be placed virtually anywhere without type I or type II ventilation.

- Fits up to a 14-inch thin or thick dough pizza
- Integral catalytic converter for ventless operation
- Removable bottom access panel for easy cleaning
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- 6 preset timers





First Company in the World to make a Fryer •

Available in 22 Trillion combinations •

Self Cleaning Burner System •

10 Years Tank Warranty •

Lowest cost of ownership •

Highest thermal efficiency •



Solstice Gas SG-14T



Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
46.1x15.6x34.5	(14x14)x2	1,00,000/hr per side	9-11 Kg per side

Portable Filter System P-14



Size (Inch) HxWxD	Pan Capacity (LB/Kg)	Electrical
24x17x30	(14x14)x2	220V/50Hz/4 AMP

SPECIFICATIONS

- Tank - mild steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 200°F-400°F (190°C-93°C CE)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shut-offs, for front servicing
- Integrated flue deflector
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools

SPECIFICATIONS

- 1/3 HP heavy duty motor and pump assembly
- 1.5 meter flexible, sanitary, high temperature return hose equipped with nozzle
- Return hose nozzle is nickel plated steel with a non-heat conducting handle
- Extra large filter area for large fryer filtering
- Four swivel caster design allows for easy movement and storage of the filter
- Quick disconnect hose connections make it easy to assemble and disassemble
- Easy to remove filter media assemble for quick and easy filter paper replacement
- Lift out filter pan for easy cleaning

Gas Fryers VF35



VF35

Specifications

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back.

CONTROLS

- Solstice burner/baffle design.
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
47.2x15.7x32	14x14	70,000/hr	15.9 Kg

Electric Fryers E35



E35

Specifications

- Welded tank with an extra smooth peened finish ensures easy cleaning
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath
- Fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank.
- Stainless steel front, door, side, and splash back
- Bottom 1-1/4" NPT full port drain valve, for quick draining

CONTROLS

- Electric thermostat maintains selected temperature automatically between 200°F (93°C) and 375°F (191°C).
- Temperature limit switch safely shuts off all heaters if the fryer temperature exceeds the upper limit

Size (Inch) HxWxD	Frying Area (Inch)	Power Rating	Oil Capacity
41.2x15.6x25	14x14	15 Kw/50 Hz/3 ph	15.9 Kg

Battery Configurations



Mix and Match

Any size fryer can be located next to any other size fryer as long as they belong to the same platform. (Solstice platforms include: SG*, SSH, SGM, SE) *stand alone fryers are not modular. Filter drawers, dump stations and crisp & holds can be located anywhere within the fryer battery with different controls as per the requirement.

Trillions of Possible Combinations

Solstice modular fryer systems have so many possible combinations to meet your specific needs that it is difficult to count.

1. Model sizes (10 fryers, 4 Others): SSH-55, 55R, 55T, 55TR, 75, 75R, 60, 60R, 60W, 60WR, BNB14, BNB18, PCF14, PCF18
2. Fryer Control Options (4): Solid State, Digital, I-12 Computer, I-12 with backup solid state
3. Baskets Lifts or no basket lifts (2)
4. Singles: (10x4x2)x2 for solofilters + 4 for other models
5. Duals: {(10x4x2)+4}x2 for filter drawer or none to the power of 2 for battery length
6. All other battery sizes are calculated the same as above but to the "power of" is increased.

NEW

CiBO+



SETTING THE NEW BENCHMARK IN HIGH SPEED VENTLESS COOKING

- Faster service - food ordered now, served now
- Fantastic food, every time
- A wider menu choice
- Reduced queues
- Increased productivity
- Less waste
- 3kW

UNIQUE TRI-HEAT TECHNOLOGY



MIDDLEBY CELFROST

Middleby Celfrost Innovations (P) Ltd.

Corp. Office : Unit Nos. SF-713 — 716, 7th Floor, JMD Megapolis, Sohna Road, Sector 48, Gurugram - 122 018, Haryana, India.
Tel. : +91 124 482 8500, Fax : +91 124 427 9663, E-mail : corp@middlebycelfrost.com, Web : www.middlebycelfrost.com

Toll Free Customer Service No.: 1800-102-1980 • service.india@middlebycelfrost.com

For sales related queries :- Call: +91 124 4828500 • Email: sales@middlebycelfrost.com