



DEALER SERVICE AGENT

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ISLAND CATERING EQUIPMENT

ICEC PRICE LIST FOR



MIDDLEBY

PRODUCTS



Choose Your Ventless Technology

TurboChef rapid cook ovens utilise top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80% without compromising quality.



The Eco

The most energy efficient oven from TurboChef

Smallest footprint - only 16 inches wide, 22 inches deep

Perfect balance of speed and economy

Middleby Connect™ Wi-Fi ready

Operates without a ventilation hood



The Double Batch

High-volume cooking on your countertop

Only 27 inches wide

Intuitive split screen touch controller simultaneously manages each cavity

Cloud-based Wi-Fi for remote menu management and data analysis

Industry leading ventless technology

Patented oscillating rack ensures even heat distribution



The Eco El Bandido

High quality panini press rapid cook oven

Raise and lower the external handle to operate the internal panini press

Four times faster than a traditional dual-sided grill

High-contrast, durable capacitive touch display

Operates without a ventilation hood

TurboChef units
available now from

sales@middlebyuk.co.uk
01925 821 280



Accelerated Cooking



VENTLESS RAPID COOK OVENS - THE ECO

The Eco oven is the most energy-efficient TurboChef oven and the smallest footprint.



THE ECO
Dimensions: W 409 x D 559 x H 546mm
Cook chamber height: 183mm
Weight: 50kg

THE ECO ST
Dimensions: W 362 x D 560 x H 604mm
Cook chamber height: 183mm
Weight: 59kg
Twin magnetron

THE ECO EL BANDIDO
Dimensions: W 465 x D 557 x H 546mm
Cook chamber height: 183mm
Weight: 55.8kg

THE ECO ST EL BANDIDO
Dimensions: W 424 x D 670 x H 604mm
Cook chamber height: 183mm
Weight: 61.23kg
Twin magnetron

VENTLESS RAPID COOK OVENS - THE SOTA

State of the art cooking and grilling. Exterior styling makes this unit perfect for front of house operations.



THE SOTA 13A
Dimensions: W 406 x D 721 x H 635mm
Cook chamber height: 183mm
Weight: 77.1kg

THE SOTA 3 PHASE
Dimensions: W 406 x D 721 x H 635mm
Cook chamber height: 183mm
Weight: 77.1kg
Twin magnetron

THE SOTA 27A
Dimensions: W 406 x D 721 x H 635mm
Cook chamber height: 183mm
Weight: 77.1kg
Twin magnetron

VENTLESS RAPID COOK OVENS - THE I3 & THE I5

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



THE I3/TS
Dimensions: W 622 x D 654 x H 540mm
Cook chamber height: 175mm
Weight: 111kg
Twin magnetron

THE I5/TS
Dimensions: W 714 x D 654 x H 618mm
Cook chamber height: 254mm
Weight: 125kg
Twin magnetron

VENTLESS RAPID COOK OVENS - THE BULLET

TurboChef rapid cook ovens utilise top and/or bottom air impingement to decrease cook times by over 80%.



THE BULLET

Dimensions: W 538 x D 699 x H 584mm

Cook chamber height: 152mm

Weight: 84kg



VENTLESS CONVEYOR OVENS

TurboChef's patented High-h air impingement technology heats food faster than any other conveyor on the market, maximising throughput in a compact, stackable, countertop footprint.



HHC1618 36" SINGLE BELT

Dimensions: W 1219 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 91kg



HHC1618 36" VENTLESS

Dimensions: W 1219 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 91kg



HHC1618 48" SINGLE BELT

Dimensions: W 1219 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 91kg



HHC1618 48" VENTLESS

Dimensions: W 1219 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 91kg



HHC2020 SINGLE BELT

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 88.5kg



HHC2020 SINGLE/VENTLESS

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 88.5kg



HHC2020 SPLIT BELT

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 88.5kg



HHC2020 SPLIT/VENTLESS

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 88.5kg

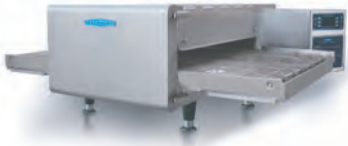


Accelerated Cooking



VENTLESS CONVEYOR OVENS

TurboChef's patented High-h air impingement technology heats food faster than any other conveyor on the market, maximising throughput in a compact, stackable, countertop footprint.



HHC2620 SINGLE BELT

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 118kg

HHC2620 SINGLE/VENTLESS

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 118kg

HHC2620 SPLIT BELT

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 118kg

HHC2620 SPLIT/VENTLESS

Dimensions: W 1227 x D 762 x H 330mm

Cook chamber height: 76mm

Weight: 118kg

Stacking kits are available if you wish to stack your conveyor ovens. Please contact your Middleby rep to learn more.

VENTLESS HIGH-SPEED IMPINGEMENT OVENS - THE FIRE

The Fire provides artisan hearth-style pizza experience anywhere. The oven has a small footprint and is ventless, so it can be placed virtually anywhere without type I or type II ventilation.



THE FIRE

Dimensions: W 483 x D 471 x H 577mm

Cook chamber height: 70mm

Weight: 34kg

VENTLESS HIGH-SPEED IMPINGEMENT OVENS - THE DOUBLE BATCH

TurboChef rapid cook ovens utilise top and/or bottom air impingement to decrease cook times by over 80%.



THE DOUBLE BATCH

Dimensions: W 704 x D 726 x H 589mm

Cook chamber height: 84mm

Weight: 119kg

Pricing effective as of 1st May 2023

Product Code	List Price
THE ECO	£11,300
THE ECO ST	£15,902
THE ECO EL BANDIDO	£12,704
THE ECO ST EL BANDIDO	£17,208
THE SOTA 13A	£17,534
THE SOTA 3 PHASE	£19,408
THE SOTA 27A	£19,408
THE 13/TS	£15,830
THE 15/TS	£30,140
THE BULLET	£23,118
HHC1618 36" SINGLE BELT	£18,410
HHC1618 36" VENTLESS	£21,240
HHC1618 48" SINGLE BELT	£19,296
HHC1618 48" VENTLESS	£22,084
HHC2020 SINGLE BELT	£21,362
HHC2020 SINGLE/VENTLESS	£24,190
HHC2020 SPLIT BELT	£24,190
HHC220 SPLIT/VENTLESS	£28,028
HHC2620 SINGLE BELT	£23,234
HHC2620 SINGLE/VENTLESS	£26,296
HHC2620 SPLIT BELT	£26,296
HHC2620 SPLIT/VENTLESS	£30,024
THE FIRE	£10,162
THE DOUBLE BATCH	£23,234

Gas Fryers



PREMIUM VALUE FRYER SERIES

The value fryer from Pitco is the first ever energy star qualified value priced fryer. With high efficiency, premium production and value priced.



VF35	VF65
Dimensions: W 397 x D 813 x H 1197mm	Dimensions: W 499 x D 864 x H 1197mm
Oil Capacity: 16ltrs	Oil Capacity: 29ltrs
BTU: 70,000 per hour	BTU: 95,000 per hour
¾" Gas connection	¾" Gas connection
5 year tank warranty	5 year tank warranty

SOLSTICE SERIES

Cook more product, more efficiently & provide an improved operating environment with the Solstice gas fryers.



SG14S	SG14TS	SG18S
Dimensions: W 397 x D 876 x H 1172mm	Dimensions: W 397 x D 876 x H 1172mm	Dimensions: W 499 x D 876 x H 1172mm
Oil Capacity: 18-23ltrs	Oil Capacity: 9-11ltrs per tank	Oil Capacity: 32-41ltrs
BTU: 110,000 per hour	BTU: 50,000 per hour per tank	BTU: 140,000 per hour
¾" Gas connection	¾" Gas connection	¾" Gas connection
10 year tank warranty	10 year tank warranty	10 year tank warranty

SOLSTICE FRYSUITE SERIES

Cook more product, more efficiently & provide an improved operating environment with the Solstice gas fryers.



SGH50/FD-FF	SGH50/FD-FFF	SGH50/FD-FFFF
Dimensions: W 795 x D 864 x H 1198mm	Dimensions: W 1192 x D 762 x H 1164mm	Dimensions: W 1584 x D 762 x H 1164mm
Oil Capacity: 23ltrs per vat	Oil Capacity: 23ltrs per vat	Oil Capacity: 23ltrs per vat
BTU: 80,000 per hour per vat	BTU: 80,000 per hour per vat	BTU: 80,000 per hour per vat
1" gas connection	1" gas connection	1" gas connection
Built in oil filtration	Built in oil filtration	Built in oil filtration

SG14RS/FD-FF	SG14RS/FD-FFF
Dimensions: W 794 x D 864 x H 1198mm	Dimensions: W 794 x D 864 x H 1198mm
Oil Capacity: 21.5ltrs per vat	Oil Capacity: 21.5ltrs per vat
BTU: 122,000 per hour per tank	BTU: 122,000 per hour per tank
1" Gas connection	1¼" Gas connection
10 year tank warranty	10 year tank warranty

Gas Fryers



MEGAFRY SERIES

Mega Fry produces the same amount of product as three high efficiency 45lb fryers, and uses 38% less floor space.



SGM24-SSTC
Dimensions: W 651 x D 965 x H 1226mm
Oil Capacity: 63-68ltrs
BTU: 165,000 per hour
1" Gas connection
10 year tank warranty

SGM24-D
Dimensions: W 651 x D 965 x H 1226mm
Oil Capacity: 63-68ltrs
BTU: 165,000 per hour
1" Gas connection
10 year tank warranty

SGM24-C
Dimensions: W 651 x D 965 x H 1226mm
Oil Capacity: 63-68ltrs
BTU: 165,000 per hour
1" Gas connection
10 year tank warranty

REDUCED OIL VOLUME SERIES

Experience up to 50% oil savings with the Reduced Oil Volume fryers. With automatic filtration and self-cleaning burners.



SSHLV14/FD-FF
Dimensions: W 397 x D 876 x H 1172mm
Oil Capacity: 18-23ltrs
BTU: 72,500 per hour per tank
3/4" Gas connection
10 year tank warranty

SSHLV14/FD-FFF
Dimensions: W 397 x D 876 x H 1172mm
Oil Capacity: 9-11ltrs per tank
BTU: 72,500 per hour per tank
1" Gas connection
10 year tank warranty

SSHLV14/FD-FFFF
Dimensions: W 499 x D 876 x H 1172mm
Oil Capacity: 32-41ltrs
BTU: 72,500 per hour per tank
1 1/4" Gas connection
10 year tank warranty

SOLSTICE SUPREME SERIES

The highly efficient mix and match fryers, the Solstice Supreme gas fryers are built to make your business run better.



SSH55-SSTC
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 18-23ltrs
BTU: 80,000 per hour
Gas connection 3/4"
10 year tank warranty

SSH55-T-SSTC
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 9-11ltrs per tank
BTU: 40,000 per hour per tank
Gas connection 3/4"
10 year tank warranty

SSH55-SSTC/FD-FF
Dimensions: W 794 x D 875 x H 1171 mm
Oil Capacity: 22.5-27ltrs per tank
2 baskets per vat
Gas connection 1"
10 year tank warranty

SSH55-SSTC/FD-FFF
Dimensions: W 1191 x D 875 x H 1171 mm
Oil Capacity: 22.5-27ltrs per tank
2 baskets per vat
Gas connection 1"
10 year tank warranty

Electric Fryers



SOLSTICE ELECTRIC SERIES

The value fryer from Pitco is the first ever energy star qualified value priced fryer. With high efficiency, premium production and value priced.



SE14S-SSTC
Dimensions: W 397 x D 975 x H 1010mm
Oil Capacity: 18-23ltrs
kW: 17 per hour
¾" Gas connection
5 year tank warranty

SE14TS-SSTC
Dimensions: W 397 x D 975 x H 1010mm
Oil Capacity: 9-11ltrs per tank
kW: 8.5 per hour per tank
¾" Gas connection
5 year tank warranty

SE18S-SSTC
Dimensions: W 499 x D 975 x H 1010mm
Oil Capacity: 32-41ltrs
kW: 17 per hour
¾" Gas connection
5 year tank warranty

SOLSTICE ELECTRIC FRYSUITE SERIES

Cook more product, more efficiently & provide an improved operating environment with the Solstice gas fryers.



SEH50/FD-FF
Dimensions: W 794 x D 762 x H 1163 mm
Oil Capacity: 23ltrs per vat
KW Rating: 14 per vat
2 digital controls
Weight: 250kg

SEH50/FD-FFF
Dimensions: W 1191 x D 762 x H 1163 mm
Oil Capacity: 23ltrs per vat
KW Rating: 14 per vat
3 digital controls
Weight: 350kg

SEH50/FD-FFFF
Dimensions: W 1588 x D 762 x H 1163 mm
Oil Capacity: 23ltrs per vat
KW Rating: 14 per vat
4 digital controls
Weight: 450kg

SEH50/FD-FFFFF
Dimensions: W 1985 x D 762 x H 1163 mm
Oil Capacity: 23ltrs per vat
KW Rating: 14 per vat
5 digital controls
Weight: 550kg

REDUCED OIL VOLUME SERIES

Cook more product, more efficiently & provide an improved operating environment with the Solstice gas fryers.



SELV14S-C/FD-FF
Dimensions: W 794 x D 791 x H 1151 mm
Oil Capacity: 14.7ltrs
2 baskets
kW: 17 per vat
10 year tank warranty

SELV14S-C/FD-FFF
Dimensions: W 1191 x D 791 x H 1151 mm
Oil Capacity: 14.7ltrs
3 baskets
kW: 17 per vat
10 year tank warranty

SELV14S-C/FD-FFFF
Dimensions: W 1587 x D 791 x H 1151 mm
Oil Capacity: 14.7ltrs
4 baskets
kW: 17 per vat
10 year tank warranty

Pricing effective as of 1st May 2023

Product Code	List Price
VF35	£3,200
VF65	£5,832
SG14S	£3,990
SG14TS	£4,200
SG18S	£7,992
SGH50/FD-FF	£23,070
SGH50/FD-FFF	£33,796
SGH50/FD-FFFF	£43,252
SG14RS/FD-FF	£19,752
SG14RS/FD-FFF	£28,210
SGM24-SSTC	£22,526
SGM24-D	£22,992
SGM24-C	£25,306
SSH14V14/FD-FF	poa
SSH14V14/FD-FFF	poa
SSH14V14/FD-FFFF	poa
SSH55-SSTC	£10,094
SSH55-T-SSTC	£19,908
SSH55-SSTC/FD-FF	£29,932
SSH55-SSTC/FD-FFF	£40,168
SE14S-SSTC	£6,700
SE14TS-SSTC	£9,300
SE18S-SSTC	£10,152
SEH50/FD-FF	£23,070
SEH50/FD-FFF	£33,796
SEH50/FD-FFFF	£43,252
SEH50/FD-FFFFF	£53,160
SELV14S-C/FD-FF	£59,604
SELV14S-C/FD-FFF	£80,402
SELV14S-C/FD-FFFF	£108,092



Pricing effective as of 1st May 2023

Product Code	List Price
PP10733	£255
PP10613	£440
A6667104	£400
PP11323	£230
A6667105	£275
BNB & PFW-1	£5590
B2101501	£180
B2101501	£180
L1103501/+	£170
B2101503	£660
B2101505	£170
B2101506	£170
P6072145	£135
P6072184	£190
P6072185	£300
A3301001	£80
P6071397	£485
PP10056	£145
B7490701 std	£135
PP10725	£90
B3901501	£575
B3901504	£385
CONTROLLER UPGRADE	£1,430

TUBE FIRED FRYERS

Tube fired fryers have a large heat transfer area that rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer. They are more efficient and have a faster heat recovery.



CIFS-40
Dimensions: W 394 x D 775 x H 1162mm
Frying area: 356 x 356mm
Weight: 100kg
Oil capacity: 22ltrs
BTU per hour: 105,000

CIFS-50
Dimensions: W 394 x D 775 x H 1162mm
Frying area: 356 x 356mm
Weight: 114kg
Oil capacity: 27ltrs
BTU per hour: 140,000

CIFS-75
Dimensions: W 394 x D 876 x H 1162mm
Frying area: 457 x 457mm
Weight: 122kg
Oil capacity: 41ltrs
BTU per hour: 175,000

CIFS-2525
Dimensions: W 394 x D 775 x H 1162mm
2 Frying areas: 171 x 356mm
Weight: 104kg
Oil capacity: 2 x 14ltrs
BTU per hour: 140,000

OPEN POT FRYERS

The open pot fryers have a flame that heats ceramic plates located strategically outside of the frypot. Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot. No tube fired burners and no air shutter adjustments needed.



View the spec sheet



CIFS-40-OP
Dimensions: W 394 x D 775 x H 1162mm
Frying area: 356 x 356mm
Weight: 100kg
Oil capacity: 22ltrs
BTU per hour: 105,000

CIFS-50-OP
Dimensions: W 394 x D 775 x H 1162mm
Frying area: 356 x 356mm
Weight: 114kg
Oil capacity: 27ltrs
BTU per hour: 140,000

CIFS-75-OP
Dimensions: W 394 x D 876 x H 1162mm
Frying area: 457 x 457mm
Weight: 122kg
Oil capacity: 41ltrs
BTU per hour: 175,000

Horizontal Cooking



PRO SERIES RANGE

Its U-shaped oven burner and unique burner baffle distributes heat evenly, thus providing even cooking. Even heat is also aided by the exclusive heat reflector which directs heat back into the oven, saving energy.



CIR-4	CIR-6	CIR-6-RG24
Dimensions: W 610 x D 800 x H 1435mm	Dimensions: W 914 x D 800 x H 1435mm	Dimensions: W 914 x D 800 x H 1435mm
Weight: 210kg	Weight: 274kg	Weight: 456kg
BTU per hour: 155,000	BTU per hour: 227,000	BTU per hour: 302,000
Open burners: 4	Open burners: 6	Open burners: 6
CIR-8	CIR-10	
Dimensions: W 1220x D 800 x H 1435mm	Dimensions: W 1524 x D 800 x H 1435mm	
Weight: 322kg	Weight: 444kg	
BTU per hour: 278,000	BTU per hour: 390,000	
Open burners: 8	Open burners: 10	

CONVECTION OVENS

This system assures even cooking throughout the entire oven. Cooked or baked products have less shrinkage, more moisture and taste better.



ICVG-1	ICVE-1
Dimensions: W 965 x D 1054 x H 1524mm	Dimensions: W 965 x D 1054 x H 1524mm
Weight: 236kg	Weight: 236kg
BTU per hour: 70,000	Electrical Requirements: 208V 50amps
Gas output: 21kW	Single phase or 3 phase available
2-speed fan switch to control cook	2-speed fan switch to control cook

COUNTERTOP OPEN BURNERS

The Imperial gas boiling table features pilotless manual-light burners which eliminate blockages and minimise down time, making it ideal for a busy commercial kitchen.



CIHPA-4-24	CIHPA-6-36
Dimensions: W 610 x D 797 x H 273mm	Dimensions: W 914 x D 797 x H 273mm
4 burners	6 burners
Weight: 64kg	Weight: 95kg
BTU per hour: 128,000	BTU per hour: 192,000

SALAMANDER BROILER

The Imperial salamander grill has stainless steel front, sides, top and bottom and welded and polished stainless steel seams and the control knobs are durable cast aluminum with a Valox™ heat protection grip.



CISB-36
Dimensions: W 915 x D 451 x H 483mm
BTU per hour: 40,000
Weight: 95kg
Infra-red single control burner
4 locking positions

CHEESE MELTER

The IMCA-36 cheese melter grill is the ideal addition to any commercial kitchen! With Infa-red burner provides instant, even heating and a chrome plated heavy duty rack.



CICMA-36
Dimensions: W 915 x D 451 x H 483mm
BTU per hour: 40,000
Weight: 75kg
Infra-red single control burner

Horizontal Cooking



STOCK POTS

The Imperial ISPA-18 Gas Stock Pot is designed to perform at it's best when under pressure. The heavy duty construction can accommodate the largest of stock pots ensuring that high volume cooking is never an issue.



CISPA-18
Dimensions: W 457 x D 533 x H 610mm
Weight: 57kg
BTU per hour: 90,000
1 3-ring burner top grate
Welded-in 8" cylinder to intensify heat

COUNTERTOP GRIDDLES

Offering superb power, versatility and functionality, the Imperial thermostatic ribbed and smooth gas griddle is a must-have for any busy restaurant or takeaway.



CITG-24	CITG-36	CITG-48
Dimensions: W 610 x D 822 x H 356mm	Dimensions: W 914 x D 822 x H 356mm	Dimensions: W 1219 x D 822 x H 356mm
Griddle plate: 610 x 610mm	Griddle plate: 914 x 610mm	Griddle plate: 1219 x 610mm
Weight: 136kg	Weight: 192kg	Weight: 261kg
BTU per hour: 60,000	BTU per hour: 90,000	BTU per hour: 120,000
2 burners	3 burners	4 burners

COUNTERTOP BROILERS

These units guarantee high-output cooking while allowing you to lower your power consumption during quieter periods, significantly increasing your productivity whilst also decreasing your energy costs.



CIRB-24	CIRB-36
Dimensions: W 610 x D 797mm	Dimensions: W 762 x D 797mm
4 burners	5 burners
Weight: 118kg	Weight: 141kg
BTU per hour: 60,000	BTU per hour: 75,000

Horizontal Cooking

IMPERIAL

BROILERS

The Imperial Gas Char-Rock Chargrill, sometimes referred to as a broiler, delivers durability and performance to any commercial kitchen.



CEBA-2223	CEBA-3223
Dimensions: W 584 x D 559 x H 355 mm	Dimensions: W 813 x D 584 x H 355mm
2 burners spaced 305mm apart	3 burners spaced 305mm apart
70,000 Btu/hr	105,000 Btu/hr
Weight: 64kg	Weight: 95kg

Accessories

PART NO
IMP-39364
IMP-39365

CASTORS
HD-5" X 2" HD Castor with 400 lbs capacity no brake
HD-5" X 2" HD castor with 400 lbs capacity with brake



Pricing effective as of 1st May 2023

Product Code	List Price
CIFS-40	£3,643
CIFS-50	£4,808
CIFS-75	£6,874
CIFS-2525	£6,862
CIFS-40-OP	£4,854
CIFS-50-OP	£17,022
CIFS-75-OP	£19,986
CIR-4	£7,324
CIR-6	£7,710
CIR-6-RG24	£23,872
CIR-8	£19,812
CIR-10	£20,018
ICVG-1	£11,422
ICVE-1	£22,938
CIHPA-4-24	£6,932
CIHPA-6-26	£7,746
CISB-36	£6,380
CICMA-36	£10,062
CISPA-18	£2,460
CITG-24	£9,206
CITG-36	£10,810
CITG-48	£14,064
CIRB-24	£8,882
CIRB-36	£11,692
CEBA-2223	£4,440
CEBA-3223	£5,898
IMP-39364	£130
IMP-39365	£244

Hot Holding Solutions



CRISP 'N HOLD STATIONS

In a Crisp 'N Hold, gentle air circulation over and through the food wicks away excess steam and vapors created during cooking. Food is brought quickly to the proper holding temperature, maintaining crispness... up to 4 times longer than with heat lamps. Food stays hot and ready to serve, with better quality and less waste.



CNH14
Dimensions: W 362 x D 737 x H 451 mm
2 sections
7.6amps
Weight: 25kg



CNH18
Dimensions: W 446 x D 737 x H 451 mm
3 sections
7.6amps
Weight: 30kg

CNH28
Dimensions: W 714 x D 737 x H 527 mm
4 sections
15.2amps
Weight: 44kg
Single phase

Crisp 'N Hold units are also available as drop in units.

VERTICAL CRISP 'N HOLD STATIONS

Pump up the volume with our floor standing Vertical Crisp 'N Holds. Designed for high volume operations, these cabinets have six or nine 1/2 size long pans (4" deep). When the fryers get busy, these cabinets keep the lines moving.



VCNH2W3S
Dimensions: W 508 x D 778 x H 775 mm
6 pan capacity
15.2amps
Electronic temperature control
Includes pans

MODULAR HOLDING CABINETS

The Carter-Hoffmann MC series hot food modular holding cabinets are ideal for moisture-sensitive items, such as hamburgers, chicken, vegetables, etc. Built-in covers for each pan seal in moisture and along with the bottom heat, create the ideal environment for the food in each pan.



MC1W3H
Dimensions: W 241 x D 387 x H 422 mm
3 pan capacity
7.1amps
Weight: 19kg



MC1W4H
Dimensions: W 241 x D 387 x H 543 mm
4 pan capacity
7.1amps
Weight: 26kg



MC1W5H
Dimensions: W 241 x D 387 x H 676 mm
5 pan capacity
7.1amps
Weight: 29kg

Hot Holding Solutions



M-SERIES CABINETS

The Carter-Hoffmann M series hot food modular holding cabinets feature the latest in modular holding technology. They have top and bottom heat, with separate controls, individual pan timers, alpha-numeric displays and self contained food covers. Programming for menu settings can be done manually or via USB port.



M223S-2T

Dimensions: W 479 x D 408 x H 292 mm
6.7amps
4 tray capacity
Weight: 30kg
Includes pans



M212S-2T

Dimensions: W 664 x D 408 x H 292 mm
8.8amps
6 tray capacity
Weight: 38kg
Includes pans



M243S-2T

Dimensions: W 848 x D 408 x H 292 mm
10.0amps
8 tray capacity
Weight: 41kg
Includes pans

M343S-2T

Dimensions: W 848 x D 408 x H 410 mm
15.0amps
12 tray capacity
Weight: 57kg
Includes pans

COOK AND HOLD CABINETS

Gentle convection roasting at lower temperature produces a wonderful tender roast, naturally browned to perfection. Just a little light seasoning to taste is all you need. When you don't have to pre-sear, put on sauces, rubs or browning agents, you save time and labor. Many choices, including two-compartment and under-counter sizes.



CH600

Dimensions: W 664 x D 832 x H 948 mm
13.3amps
6 tray capacity
Weight: 142kg

CH900

Dimensions: W 664 x D 832 x H 1207 mm
13.3amps
9 tray capacity
Weight: 156kg

CH1800

Dimensions: W 664 x D 832 x H 1981 mm
25.8amps
18 tray capacity
Weight: 209kg

SLIMLINE PICK UP CABINETS

PUC offers the latest technology in mobile ordering and pick up for busy restaurants, convenience stores and retail. The system is complete with all of the technology for ordering online or from a mobile app. Heated and ambient cabinets can be configured for your operation. The PUC System improves speed of service, labor cost, as well as convenient streamlined pick-up, and food safety.



PUC-A-24S

Dimensions: W 1124 x D 422 x H 1994 mm
Single phase 1amp
8 cubbies
Weight: 141kg

PUC-H-24S

Dimensions: W 1124 x D 422 x H 1994 mm
Single phase 16amps
8 cubbies
Weight: 141kg



PUC SELF-SERVE AUTOMATION TECHNOLOGY

Safe: secure cabinets, heated or ambient, for orders can be opened with a pin or QR code

Expandable: multiple cabinets can be connected

Integrates with your own POS software

Streamlined pick up

Perfect solutions for carry-out programs or returns

Packages come in various customisable options



As seen in TGI Fridays...



Pricing effective as of 1st May 2023

Product Code	List Price
CNH14	£3,030
CNH18	£3,218
CNH28	£4,798
VCNH2W3S	£4,364
MC1W3H	£4,214
MC1W4H	£5,006
MC1W5H	£5,720
M223S-2T	£7,504
M212S-2T	£8,774
M243S-2T	£10,032
M343S-2T	£12,862
CH600	£15,828
CH900	£9,632
CH1800	£12,410
PUC-A-24S	£22,858
PUC-H-24S	£29,006

COMBINATION OVENS

An oven created from a collaborative recipe. It was inevitable that Invoq would be like no other oven. Because it was designed like no other oven. In order for it to become the default oven for kitchens, bakeries and retail environments all over the world, our designers collaborated with five other global industry brands. The result is a spectrum of Invoq variants with hundreds of different global and cultural differences in mind.



COMBI 6-1/1GN
Dimensions: W 937 x D 908 x H 851 mm
Weight: 122kg
Capacity: 7 racks
Steam: Injection
Power: Three phase

COMBI 6-2/1GN
Dimensions: W 937 x D 908 x H 851 mm
Weight: 160kg
Capacity: 7 racks
Steam: Injection
Power: Three phase



COMBI 10-1/1GN
Dimensions: W 937 x D 908 x H 1081 mm
Weight: 150kg
Capacity: 10 racks
Steam: Injection
Power: Three phase

COMBI 10-2/1GN
Dimensions: W 937 x D 908 x H 1081 mm
Weight: 195kg
Capacity: 10 racks
Steam: Injection
Power: Three phase



COMBI 20-1/1GN
Dimensions: W 937 x D 923 x H 1730 mm
Weight: 277kg
Capacity: 20 racks
Steam: Injection
Power: Three phase

COMBI 20-2/1GN
Dimensions: W 937 x D 923 x H 1730 mm
Weight: 360kg
Capacity: 20 racks
Steam: Injection
Power: Three phase

Pricing effective as of 1st May 2023

Product Code	List Price
COMBI 6-1/1GN	£10,420
COMBI 6-2/1GN	£15,106
COMBI 10-1/1GN	£14,362
COMBI 10-2/1GN	£19,768
COMBI 20-1/1GN	£24,080
COMBI 20-2/1GN	£35,522

ELECTRIC CONVECTION OVENS

Blodgett Premium convection ovens have the lowest cost of ownership of ANY commercial convection oven due to high energy efficiency and stellar service/repair records. Perfect for high volume and rigorous use kitchens.



CTB-1
Dimensions: W 768 x D 638 x H 1275mm
Cook chamber height: 508mm
Weight: 134kg
5.6kW per oven section

CTB-2
Dimensions: W 387 x D 1756 x H 508mm
Cook chamber height: 508mm
Weight: 270kg
5.6kW per oven section

CTB-2 Stacking kit comprises of parts 26002, 18065, 1193



MKV-1
Dimensions: W 972 x D 936 x H 1448mm
Cook chamber height: 508mm
Weight: 222kg

MKV-2
Dimensions: W 972 x D 936 x H 1448mm
Cook chamber height: 508mm
Weight: 463kg

MKV-2 Stacking kit comprises of parts 31803, 17766, 8600

DECK OVENS

The Blodgett Deck Oven line has set industry wide standards for excellence in baking characteristics, performance and reliability. Simplicity of design and quality construction throughout assure years of trouble-free operation.



1048
Dimensions: W 1528 x D 1181 x H 1448mm
Cook chamber height: 254mm
Weight: 431kg
Pyrotech or steel decks

1060
Dimensions: W 1988 x D 1176 x H 1448mm
Cook chamber height: 254mm
Weight: 476kg
Pyrotech or steel decks

Stacking kits are available upon request. Please contact your Middleby rep for more information.

Convection & Deck Ovens



ZEPHAIRE CONVECTION OVENS

Great for use in schools the reliable Zephaire range of convection ovens are capable of dealing with the rigours of busy kitchens day to day.



ZEPHAIRE G

Dimensions: W 972 x D 937 x H 1450mm

Cook chamber height: 508mm

Weight: 280kg

ZEPHAIRE GD

Dimensions: W 972 x D 937 x H 1794mm

Cook chamber height: 508mm

Weight: 541kg

ZEPHAIRE GD Stacking kit comprises of parts 31803, 8600, 21107, 21108



ZEPHAIRE E

Dimensions: W 972 x D 937 x H 1450mm

Cook chamber height: 508mm

Weight: 270kg

ZEPHAIRE ED

Dimensions: W 972 x D 937 x H 1794mm

Cook chamber height: 508mm

Weight: 505kg

ZEPHAIRE ED Stacking kit comprises of parts 31803, 8600, 21107, 21108

All Blodgett ovens are available in your choice of solid doors or glass doors. Please specify upon order which you would prefer. All ovens also come with 5 wire racks as standard.

DFG CONVECTION OVENS

The Blodgett DFG-100 Dual Flow Convection Ovens are built to have the lowest cost of ownership over its life, and expected to last for more than 30 years. Designed for maximum durability and efficiency, this convection ovens is perfect for roasting and baking.



DFG100 GAS

Dimensions: W 972 x D 937 x H 1450mm

Cook chamber height: 508mm

Weight: 273kg

PART NO

16002
90092

FOR HALF SIZE OVENS (CTB-1)

Set of castors for stand
Steam vent riser

PART NO

16002
20893/20804
5779
8600

FOR FULL SIZE OVENS

Set of castors for legs
Glass doors (Zephaire E)
Set of castors for stand
6" legs set s/s MKV

Pricing effective as of 1st May 2023

Product Code	List Price
CTB-1	£10,754
CTB-2	£21,508
MKV-1	£12,278
MKV-2	£26,446
1048	£16,186
1060	£18,426
ZEPHAIRE G	£9,826
ZEPHAIRE GD	£19,652
ZEPHAIRE E	£9,826
ZEPHAIRE ED	£19,652
DFG100 GAS	£12,278
16002	£515
90092	£205
20893/20804	£975
5779	£515
8600	£380

Chargrills & Griddles



GAS CHROME GRIDDLES

Heavy duty chrome griddles for high performance and high efficiency. MagiKitch'n's superior process will bond hardened chrome to the A400 steel substrate.



MKG/C-24

Dimensions: W 610 x D 801 x H 592 mm

2 controls

60,000 BTUs per hour

Cooking area: 610 x 600 mm

MKG/C-36

Dimensions: W 910 x D 801 x H 592 mm

3 controls

90,000 BTUs per hour

Cooking area: 610 x 900 mm

MKG/C-48

Dimensions: W 1220 x D 801 x H 592 mm

4 controls

120,000 BTUs per hour

Cooking area: 610 x 1210 mm

ELECTRIC CHROME GRIDDLES

Heavy duty chrome griddles for high performance and high efficiency. MagiKitch'n's superior process will bond hardened chrome to the A400 steel substrate.



MKE/C-24

Dimensions: W 610 x D 801 x H 592 mm

2 controls

60,000 BTUs per hour

Cooking area: 610 x 600 mm

MKE/C-36

Dimensions: W 910 x D 801 x H 592 mm

3 controls

90,000 BTUs per hour

Cooking area: 610 x 900 mm

MKE/C-48

Dimensions: W 1220 x D 801 x H 592 mm

4 controls

120,000 BTUs per hour

Cooking area: 610 x 1210 mm

MKE/C-60

Dimensions: W 1520 x D 801 x H 592 mm

5 controls

150,000 BTUs per hour

Cooking area: 610 x 1510 mm



**PERFECT WHEN PAIRED WITH THE FKI ROTOTOASTER
AVAILABLE FROM MIDDLEBY UK**

Chargrills & Griddles



RMB GAS CHARGRILLS

The Series 600 charbroilers have an updated, computer designed heat pattern to provide the most even heat of any chargrill in its class!



View the spec sheet



RMB-624

Dimensions: W 610 x D 801 x H 592 mm

4 burner

60,000 BTUs per hour

Cooking area: 610 x 1210 mm

RMB-636

Dimensions: W 910 x D 801 x H 592 mm

7 burners

105,000 BTUs per hour

Cooking area: 610 x 1210 mm

RMB-648

Dimensions: W 1220 x D 801 x H 592 mm

10 burners

150,000 BTUs per hour

Cooking area: 610 x 1210 mm

RMB-660

Dimensions: W 1520 x D 801 x H 592 mm

13 burners

195,000 BTUs per hour

Cooking area: 610 x 1210 mm

You can upgrade your radiant chargrill to a coal fired chargrill SMB unit with additional parts. Please contact your Business Manager for more information.

BACK SHELF

24"
36"
48"
60"
72"

COAL SCREEN

24"
36"
48" LEFT SIDE
48" RIGHT SIDE

MAGICOALS

24"
36"
48"
60"
72"

STANDS

SMB24 STAND WITH LEGS
SMB36 STAND WITH LEGS
SMB48 STAND WITH LEGS

SMB24 STAND WITH CASTORS
SMB36 STAND WITH CASTORS
SMB48 STAND WITH CASTORS

SCRAPER
400G POWDER

Pricing effective as of 1st May 2023

Product Code	List Price
MKG/C-24	£21,686
MKG/C-36	£25,340
MKG/C-48	£29,030
MKE/C-24	£24,092
MKE/C-36	£27,164
MKE/C-48	£33,566
MKE/C-60	£36,996
RMB-624	£14,208
RMB-636	£18,600
RMB-648	£22,706
RMB-660	£26,806
BACK SHELF 24"	£1,080
BACK SHELF 36"	£1,290
BACK SHELF 48"	£3,410
BACK SHELF 60"	£3,995
BACK SHELF 72"	£4,257
COAL SCREEN 24"	£870
COAL SCREEN 36"	£1,180
COAL SCREEN 48" LEFT SIDE	£905
COAL SCREEN 48" RIGHT SIDE	£905
MAGICOALS 24"	£805
MAGICOALS 36"	£805
MAGICOALS 48"	£1,155
MAGICOALS 60"	£1,155
MAGICOALS 72"	£1,620
SMB24 STAND W/ LEGS	£795
SMB36 STAND W/ LEGS	£980
SMB48 STAND W/ LEGS	£1,040
SMB24 STAND W/ CASTORS	£845
SMB36 STAND W/ CASTORS	£1,030
SMB48 STAND W/ CASTORS	£1,090
SCRAPER	£110
400G POWDER	£70

TRADITIONAL IMPINGEMENT CONVEYOR OVENS

The traditional impingement ovens are the classic, standard platform that perform day in and day out with no frills or fuss. All models are available in your choice of gas or electric.



PS2020 ELECTRIC

Dimensions: W 1229 x D 909 x H 432mm

Belt length: 1229mm

Weight: 88.5kg

3 PHASE, 220/240V

Available as a ventless oven on request

Available as a single oven or double stacked oven. When ordering double stacked please be aware you will need to order a stacking kit.



PS3240 GAS

Dimensions: W 1943 x D 1524 x H 1197mm

Belt length: 1943mm

Weight: 499kg

BTU per hour: 99,000

Split belt is available upon request

PS3240 ELECTRIC

Dimensions: W 1943 x D 1524 x H 1197mm

Belt length: 1943mm

Weight: 499kg

3 phase, 208V

Split belt is available upon request

Available as a single, double or triple stacked oven. When ordering double or triple stacked please be aware you will need to order a stacking kit.



PS540 GAS

Dimensions: W 2032 x D 1437 x H 1197mm

Belt length: 2032mm

Weight: 499kg

BTU per hour: 110,000

Split belt is available upon request

PS540 ELECTRIC

Dimensions: W 2032 x D 1437 x H 1197mm

Belt length: 2032mm

Weight: 499kg

3 phase, 208V

Split belt is available upon request

Available as a single, double or triple stacked oven. When ordering double or triple stacked please be aware you will need to order a stacking kit.

WOW! IMPINGEMENT CONVEYOR OVENS

The legendary WOW! conveyor series ovens offer high performance, power, and technology. WOW! is impingement automation at its finest. All models are available in your choice of gas or electric.



PS638 GAS

Dimensions: W 1657 x D 1250 x H 1064mm

Belt length: 1657mm

Weight: 372kg

BTU per hour: 89,000

Split belt is available upon request

PS638 ELECTRIC

Dimensions: W 1657 x D 1250 x H 1064mm

Belt length: 1657mm

Weight: 372kg

3 phase, 208V

Split belt is available upon request

Available as a single, double or triple stacked oven. When ordering double or triple stacked please be aware you will need to order a stacking kit.

WOW! IMPINGEMENT CONVEYOR OVENS

The legendary WOW! conveyor series ovens offer high performance, power, and technology. WOW! is impingement automation at its finest. All models are available in your choice of gas or electric.



PS640 GAS

Dimensions: W 1943 x D 1524 x H 1197mm

Belt length: 1943mm

Weight: 499kg

BTU per hour: 99,000

Split belt is available upon request

PS640 ELECTRIC

Dimensions: W 1943 x D 1524 x H 1197mm

Belt length: 1943mm

Weight: 499kg

3 phase, 208V

Split belt is available upon request

Available as a single, double or triple stacked oven. When ordering double or triple stacked please be aware you will need to order a stacking kit.

CTX INFRARED CONVEYOR OVENS

The CTX is the ultimate, multiple platform oven. The CTX is a protein focused oven. Whether proteins, vegetables, pizzas, or baked goods, the CTX makes automation an easy choice.



DZ331

Dimensions: W 1176 x D 738 x H 1002mm

Belt length: 1074mm

Heatin zone: 660mm

Available in single or 3 phase

Split belt is available upon request



Pizza Capacity

	12" Round Product				14" Round Product				16" Round Product				18" Round Product			
Bake Minutes	3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6
PS629	73	54	44	36	53	40	32	27	41	31	24	20	32	24	19	16
PS638	132	99	79	66	97	73	58	48	74	56	45	37	59	44	35	29
PS640	178	133	107	89	131	98	78	65	100	75	60	50	79	59	47	40
PS500 Series	12" Round Product				14" Round Product				16" Round Product				18" Round Product			
Bake Minutes	5	6	7	8	5	6	7	8	5	6	7	8	5	6	7	8
PS520	30	25	21	19	22	18	16	14	17	14	12	11	13	11	10	8
PS540	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
PS3240	107	89	76	67	78	65	56	49	60	50	43	38	47	40	34	30

Pricing effective as of 1st May 2023

Product Code	List Price
PS2020 ELECTRIC	£23,052
PS3240 GAS	£39,112
PS3240 ELECTRIC	£46,520
PS540 GAS	£18,885
PS540 ELECTRIC	£15,750
PS638 GAS	£33,158
PS638 ELECTRIC	£39,476
PS640 GAS	£47,680
PS640 ELECTRIC	£52,176
DZ331	£31,482

Countertop Deck Ovens



P22 HEARTHBAKE SERIES

The P22 series ovens feature one baking chamber, a 3.25" or 2.75" deck height, and two decks with Cordierite decks. These ovens are designed to bake fresh-dough pizza, prebaked crust, pretzels, flat breads, and other bakery products, which can be baked directly on the deck or on screens, pans, or baking sheets.



P22S
Dimensions: W 660 x D 711 x H 432mm
208V / 17.3amps
2 decks
Available in single or three phase
Weight: 73kg

P44 HEARTHBAKE SERIES

The P44 series ovens feature two baking chambers with two decks per chamber and a 3.25" deck height or 2.75" deck height on brick-lined models. Combined with the choice of Cordierite or brick-lined decks, this series offers greater flexibility for high-volume operations. This series is a great choice for fresh-dough pizza, prebaked crust, pretzels, flat breads, and other bakery products, which can be baked directly on the deck or on screens, pans, or baking sheets.



P44S
Dimensions: W 660 x D 711 x H 724mm
208V / 34.6amps
4 decks
Available in single or three phase
Weight: 134kg

Cooking Times

Menu Item	Temperature	Cooking Time
Calzones	275 - 285 degrees celcius	6-10 minutes
Focaccia	275 - 285 degrees celcius	3-5 minutes
Pizza (fresh dough)	275 - 285 degrees celcius	7-8 minutes
Pizza (par-baked)	275 - 285 degrees celcius	3-4 minutes
Pizza Slices	200 - 220 degrees celcius	1 minute
Pretzels	275 - 315 degrees celcius	6-8 minutes
Cedar Plank Salmon	260 degrees celcius	4-8 minutes
Open-Faced Sandwich	260 degrees celcius	1-2 minutes

Pricing effective as of 1st May 2023

Product Code	List Price
P22S	£8,814
P44S	£15,982