



THE WHOLE PIE
PIZZA BROCHURE



MIDDLEBY PIZZA BRANDS






TABLE OF CONTENTS

Grinders, Slicers, and Mixers	05
Dividers and Rounders	12
Sheeters	13
Proofers and Retarders	14
Make Tables	15
Batch Ovens	16
Artisan Deck Ovens	18
Deck Ovens	19
Stone Hearth Ovens	22
Conveyor Ovens	23
Infrared Ovens	25
Holding	26
Merchandising	28
Pick Up and Delivery	29
Aging and Growing Cabinets	31
Automation	33
IoT	36

WHO IS MIDDLEBY



FOR MORE THAN 100 YEARS, THE MIDDLEBY FAMILY OF FOODSERVICE AND FOOD PREPARATION EQUIPMENT BRANDS HAS BEEN A FAVORITE AROUND THE WORLD.

Of all the things a company can supply, none is more important than trust. This is evidenced at Middleby by our strong relationships with customers, suppliers, shareholders, and employees. Trust is why we are the world leader in commercial cooking equipment. We perpetually “disrupt” our industry with advanced cooking innovations that bring speed, energy savings, and green benefits to pizza kitchens.

THIS IS INNOVATION. THIS IS MIDDLEBY.



GPD-L AND GPD-H POWER DRIVE UNITS

- 200 RPM and 700 RPM models
- Powerful 1 HP fan-cooled motor
- Industry standard #12 attachment hub with coupler built into shaft
- Overload protection with manual reset button and interlocked power switch
- One-year parts and labor warranty



FS12 AND FS14 FLYWHEEL SLICER

- 12" or 14" knife models designed for ease of cleaning; meets demanding sanitation certification requirements
- Precision slice adjustment with nine settings from tissue-thin up to 3/32" (2.5mm)
- Large low-resistance flywheel for superior speed control and easy operation
- Baked enamel paint and premium decorative gold-hand detailing
- Aluminum or optional marble receiving shelf and optional pedestal
- Two-year part and labor warranty



G12 MANUAL MEDIUM DUTY SLICER

- 12" hard-chromed special alloy, hollow-ground knife
- Extended rod, end weight and chute can accommodate product up to 10.5" length
- Pyramid-shaped end weight teeth provide secure product hold during slicing
- Knife cover interlock and no volt release
- Anodized aluminum construction with seamless edges and radius corners
- Vegetable hopper and food fence add versatility in food prep
- Two-year parts and labor warranty



GSCS CHEESE SHREDDER

- Shreds up to 65 lbs. per minute
- Shred 6-8lb. block without cutting to fit into hopper
- Robust motors featuring high starting torque
- Overload protection with auto reset button
- Position switch to ensure hopper engagement
- Stainless steel housing
- Disassembles without tools for fast and easy clean up
- Ships with attached cord and plug
- 3/16" shredding plate included (XSP316-HD)



GSM130 AND GSM175 SPIRAL DOUGH MIXER

- 130 lb. and 175 lb. capacity models
- Powerful dual high-torque motors – for bowl and dough hook
- Manual and automatic control functions
- Two fixed speeds
- Dual 20-minute, electronic digital timers allow automatic shift from first to second speed
- Two-year parts and labor warranty



SP30P PIZZA MIXER

- Up to 45 lb. of pizza dough
- Powerful custom built 1-1/2 HP motor
- Gear-driven, high-torque transmission with heat-treated hardened steel alloy gears and shafts
- Three fixed speeds
- Permanently lubricated transmission
- Interlocked stainless steel bowl guard with welded ingredient chute
- Two-year parts and labor warranty



SP62P PLANETARY PIZZA MIXER

- Up to 90 lb. of pizza dough
- Powerful 3 HP custom-built motor with gear-driven, high-torque transmission and two fixed speeds
- Heat-treated hardened steel alloy gears and shafts
- 60 qt. capacity and handles up to 50 lb. of flour (80 lb. batch size)
- Front-facing controls with 60-minute digital timer and last batch recall
- Stainless steel bowl and interlocked bowl guard with welded ingredient chute
- #12 attachment hub for food prep versatility
- Two-year parts and labor warranty



GIB500 / GIB750 IMMERSION BLENDERS

- Variable speed, heavy-duty motor for flexibility and control
- Interlocked power switch and overload protection
- No tools required for stainless steel blending sticks and blades
- Six shafts available from 12" to 22" in length
- Attachments are dishwasher safe
- One-year replacement warranty



GLOBE ACCESSORIES



XXBOWL

60 qt. stainless steel mixing bowl



STAINLESS STEEL FLAT BEATER

Available in 5, 10, 25, 30, and 80 qt.



ALUMINUM FLAT BEATER

Available in 5, 10, 25, 30 and 80 qt.



STAINLESS STEEL WIRE WHIP

Available in 5, 8, 20, 25, 30, 40, and 60 qt.



ALUMINUM MIXER DOUGH HOOK

Available in 20, 25, 30, and 40 qt.



STAINLESS STEEL MIXER DOUGH HOOK

Available in 10, 20, 25, 30, and 40 qt.



MIXER TABLE

30" mixer table with galvanized under-shelf base with marine edge, 24" depth



SLICER/SHREDDER/GRATER

9" slicer, shredder, and grater housing only



MEAT GRINDER

Meat grinder assembly



GPS DIGITAL SCALE

10 lb. digital portion scale



SPIRAL MIXERS

- Variety of sizes for every operation with dough capacity from 3 lb. to 529 lb.
- Belt-driven motor for low maintenance and durability
- Spiral hook and unique bowl design prevents dough from overheating and supplies maximum efficiency
- Bowl drain for easy cleaning of non-removable bowls
- Two independent motors with jog and reverse on most models
- Nine programmable speed and time settings



PLANETARY MIXER BTF AND BTL SERIES

- 42 qt. capacity
- Most powerful and heavy-duty motor up to 5 hp with quiet operation
- Belt-driven motor for low maintenance and durability
- 20 speeds that can be changed without stopping the mixer
- Slow-to-start feature makes high-speed mixing safer
- Manual and electric bowl lifts are available for a wide array of models
- Includes stainless steel bowl, dough hook, whip, and flat beater

DOYON ACCESSORIES



MIXER BOWL

Stainless steel mixer bowl available in 10, 20, 40, 60, 80, 100, 120, and 140 qt.



MIXER BEATER

BTF stainless steel beater available in 10 and 20 qt.



MIXER BEATER

BTF stainless steel beater available in 20, 40, 60, 80, 100, 120, and 140 qt.



MIXER BEATER

EM stainless steel beater available in 20 and 30 qt.



MIXER WHIP

BTF stainless steel mixer whip available in 10, 20, 40, 60, 80, 100, 120, and 140 qt.



MIXER STAND

Stainless steel mixer stand available in 10 and 20 qt.



FLOOR MIXER BOWL DOLLY

Stainless steel mixer bowl dolly available in 40, 60, 80, 100, 120, and 140 qt.



HOOKS

BTF stainless steel beater available in 20, 40, 60, 80, 100, 120, and 140 qt.



EM SLICER

EM SLICER attachment allows your mixer to slice and shred vegetables with ease



EM MEAT GRINDER

EM GRINDER attachment turns your Doyon EM mixer into a multi-purpose unit that can grind meat with ease



Varimixer

V20K KODIAK

- Available in table or floor models
- All stainless steel construction
- Patented magnetically-held safety guard
- Rugged 1.6 HP motor
- Easy to clean – smooth uninterrupted surfaces
- Innovative, bowl-securing mechanism
- Up to 40 lb. capacity (50 - 65% AR)



Varimixer

V40 DOUGH MIXER

- Smooth, easy-to-clean surfaces
- Variable speeds without stopping through CVT
- Self-adjusting, bowl-grasp system
- Stainless agitator tools and lift-over safety grid
- Bowl and grid sensors, motor, and thermal-overload safeties
- 45-55 lb. dough capacity (50 - 65% AR)



Varimixer

V60 DOUGH MIXER

- Designed for extreme sanitation and food safety
- Reinforced heavy duty construction and material – 3 HP motor
- Stainless agitator tools, stainless lift over safety grid - no intricate hardware to clean
- Self-adjusting bowl clamp system for easy loading and bowl delivery
- Internal bowl lift mechanism – no exposed grease to harbor ingredient spillage (contaminants)
- Bowl + grid sensors, motor and thermal overload safeties
- 75 - 90 lb. dough capacity (50 - 65% AR)
- Optional power bowl lift



Varimixer

V80 DOUGH MIXER

- Smooth, easy-to-clean surfaces
- Variable speeds while mixing 47-257 RPMs and every RPM in between – 4 HP motor
- Self-adjusting, bowl-clamp system for easy loading and bowl delivery
- Stainless agitator tools and lift-over safety grid
- Optional power bowl lift
- 90-105 lb. dough capacity (50 - 65% AR)





VARIMIXER ACCESSORIES



DRIVE ATTACHMENT

Drive attachment for meat mincer and vegetable cutter



MIXING BOWL

Stainless steel bowl



HOOK

Compatible with all Varimixer mixers



SCRAPER

Stainless steel, nylon, or PTFE automatic scraper



WHIP

Compatible with Varimixer mixers



TOOL RACK

Tool rack holds all hooks, whips, beaters, and scrapers



BEATER

Compatible with all Varimixer mixers



HYDRAULIC DIVIDER D20

- Up to four times more efficient than dividing by hand
- Equally divides 20 7-28 oz. portion sizes
- Automatically divides for easy operation



MANUAL DIVIDER MDF SERIES

- Up to six times more efficient than dividing by hand
- Accommodates 1-14 oz. portion sizes
- Available in freestanding or countertop models



DIVIDER ROUNDER COMBO DSA SERIES

- Up to 16 times more efficient than rounding by hand
- Accommodates 0.5-7 oz. portion sizes
- Divide and round perfect portions in two easy steps with one machine
- Interchangeable heads for different portion sizes
- Ideal for product with 55% to 65% absorption ration



ROUNDER DR45

- Up to four times more efficient than dividing by hand
- Round portion from 7-36 oz.
- Up to 800 portions per hour
- Absorption ration of at least 60% dependent on dough formation





DL18P 18" PARALLEL SHEETER

- Save time – up to six times more efficient than rolling by hand
- Sheet up to 600 pieces per hour
- Adjustable thickness for pizza, pie crust, wraps, naan, and more
- Compact upright design for more counter space and efficient production
- Consistent results every time for circular or rectangular product



DL12SP OR DL18SP PARALLEL SHEETER

- Save time – up to six times more efficient than rolling by hand
- Sheet up to 600 pieces per hour
- Adjustable thickness for pizza, pie crust, wraps, naan, and more
- Small footprint – compact, upright design for efficient production
- Consistent results every time for circular or rectangular product



DL12DP 12" DIAGONAL SHEETER

- Up to six times more efficient than rolling by hand
- Small footprint
- Light weight and easy to move around the kitchen
- 12" with single or double pass
- Diagonal rollers for circular product
- Ideal for product with absorption ration 50%-60%



DL18DP 18" DIAGONAL SHEETER

- Save time – up to six times more efficient than rolling by hand
- Small footprint
- Light weight and easy to move around the kitchen
- 18" with single or double pass
- Diagonal rollers for circular product
- Ideal for product with absorption ration 50%-60%



SVEBA DAHLEN

RETARDER / PROOFER F SERIES F200

- Retard and proof on product trays
- Compact design with robust insulation and stainless steel construction
- Automatic program adjustment for cooling phase – senses the product temperature and adjust for optimal quality
- Specially-designed fan system and pressure side for optimized airflow
- Automatic defrosting – versatile and maintenance free



PROOFERS

- Creates the perfect environment for proofing dough
- Easy-to-use controls allow for precise heat and humidity levels
- Available in full-size and half-height models (on or under-counter installations)
- Models available with auto-fill connection or manual fill water pans



BAKING EQUIPMENT EXPERTS

KNOCKDOWN PERFECT PROOFER

- Ships flat for easy transport and on-site assembly
- All stainless steel and fully insulated for energy efficiency
- Fits roll-in rack for easy loading and unloading
- Digital touchscreen controller
- Available with retarding capabilities for overnight thaw to proof



BAKING EQUIPMENT EXPERTS

RETARDER / PROOFER

- Refrigeration mode: minimum temperature of 36°F (2°C); integrated automatic gravitational cooling system
- Proofing mode: maximum temperature of 110°F (43°C) with relative humidity up to 95%; separate heat and humidity controls
- Automatic water fill system (no water pans to fill)
- Seven-day, programmable timer
- Glass doors and brightly lit interior to view proofing without opening the door





ETL GPZ225

- Granite top as standard
- 304 stainless steel interior and exterior
- Digital/HACCP controller as standard
- Self-closing doors
- 2.4" thick cyclopentane insulation



ETL GPZ166

- Granite top as standard
- 304 stainless steel interior and exterior
- Digital/HACCP controller as standard
- Self-closing doors
- 2.4" thick cyclopentane insulation



ETL GPZ166A

- Granite top as standard
- 304 stainless steel interior and exterior
- Digital/HACCP controller as standard
- Self-closing doors
- 2.4" thick cyclopentane insulation
- Raised condiment rail



ETL GPZ225A

- Granite top as standard
- 304 stainless steel interior and exterior
- Digital/HACCP controller as standard
- Self-closing doors
- 2.4" thick cyclopentane insulation
- Raised condiment rail





FIRE

Artisan-style pizza anywhere. Consistent artisan style, hearth-baked results, no matter who is doing the cooking.

- Integral catalytic converter for ventless operation
- Independently controlled top and bottom convection fans heat up to 842°F (450°C)
- Cooks up to a 14-inch pizza
- Small footprint only 18 inches wide
- Operates without a ventilation hood (UL®-KNLZ certified)



Ventless



DOUBLE BATCH

Perfect for baking, pizzas and production. The most throughput for your countertop.

- Simple and intuitive touch controls
- Multi-language user interface
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- Half-sheet pan/16-inch pizza capacity
- Stackable up to two high



Ventless



SINGLE BATCH

Perfect for baking, pizzas and production. The most throughput for your countertop.

- Simple and intuitive touch controls
- Multi-language user interface
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- Half-sheet pan/16-inch pizza capacity
- Stackable up to four high



Ventless



TRIO VENTLESS OVEN RP03

This little pizza oven can bake fast and can do 3 pizzas at a time in just a few minutes. The rotating perforated nickel decks, coupled with the Jet Air reversing fan system are the perfect combination to bake pizzas evenly and produce a nice crust.

- Ventless convection oven with three decks
- Reversible jet paired with nickel-plated, perforated decks for the perfect bake in less time
- Temperature up to 600°F (316°C)
- Three rotating decks lights in an arched window are perfect for displaying your cooking pizzas
- Digital touchscreen controller
- Bake (3) 18" pizzas at one time or stack two ovens for double capacity



Ventless



HEARTHBAKE GP SERIES GAS COUNTERTOP OVEN

Bakers Pride® Hearthbake GP Series Countertop Gas ovens are designed for baking pizza, pretzels, flat breads, or other bakery items and offers a wide range of options suit any need.

- GP Series models available with your choice of standard or high-performance burners, two or four baking chambers, and either cordierite or brick-lined decks in two sizes
- Stone cooking surface



DECK/PIZZA OVEN N SERIES

Compact baking brilliance! The N-Series is a bench-sized combined deck and pizza oven that offers the same high baking qualities as larger ovens.

- Outstanding flexibility – adaptable for bread, pizza, and pastry
- Control panel with touch screen and user-friendly interface makes it easy to use and learn
- Energy efficient and heavily insulated – three-glazed window keeps the heat inside
- Stone hearth and tray grid cooking surfaces



CT COUNTERTOP LINE

Perfect for kiosks, convenience stores, and food trucks.

- Available in single or double-stacked units
- Easy-to-use, high-efficiency controls with one-hour timer
- Stackable design made to prevent the controls from overheating while maximizing productivity
- .625" thick Quick Heat Technology™ baking stones for crispy crusts
- 3.875" deck heights – 30% more room between decks than the competition
- Safe door operation – stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors – 15% thicker than the competition
- Ovens are stackable for increased productivity
- Slide to cook – adjustable vent on back
- Stone cooking surface



HEARTHBAKE P SERIES ELECTRIC COUNTERTOP OVENS

Bakers Pride® Hearthbake P Series countertop electric ovens are a great choice for fresh-dough pizza, pre-baked crust, pretzels, flat breads, and other bakery products. Bake directly on the deck or on screens, pans, or baking sheets.

- All models feature stainless steel exteriors, four adjustable legs, and five-minute electric timer with continuous-ring alarm and manual shut off
- Comes standard with cordierite deck
- Optional brick-lined cordierite deck is available for increased heat retention





PIZ OVEN

Stainless steel construction to withstand heavy use and full-view windows.

- Reversible jet paired with nickel-plated, perforated decks for the perfect bake in less time
- Temperature up to 600°F (316°C)
- Bake three 18" pizzas at one time in the PIZ3 or six 18" pizzas at one time in the PIZ6
- Fast preheat, baking, and recovery



WF LINE

Old-world style gas oven with exclusive Marsal "WAVE" baking chamber design for the most intense bake with a visible flame.

- 1" thick refractory stone decks for artisan pizzas
- Temperature up to 600°F (316°C)
- Independent baking decks, up to four decks stacked
- Top and bottom temperature control with front temperature loss control



MB LINE

Brick-lined gas deck pizza oven delivers the bake of an old-world oven with the ease of a gas deck.

- 1" thick refractory stone decks for artisan pizzas
- Temperature up to 600°F (316°C)
- Independent baking decks, up to four decks stacked
- Top and bottom temperature control with front temperature loss control



SLICE OVEN

Single-deck oven and the go-to equipment for a faster cooked, crispier pie that looks and tastes delicious.

- Small footprint - 24" deep cooking chamber
- Available in MB and SD series





EP SERIES ELECTRIC

Bakers Pride® EP Series Electric Pizza Ovens are ideal for high-volume pizza restaurants.

- Top and bottom independently-controlled, U-heating elements for uniform temperatures and perfectly-balanced baking
- Standard 300°F–800°F pizza thermostat
- Each oven chamber has one cordierite deck with a 7" deck height
- Insulated and available in two different widths
- Stackable up to three high to increase production without sacrificing space



Y SERIES AND Y BL SERIES

Bakers Pride® Y Superdeck Series Gas Pizza Ovens feature extra-wide (60" x 36" or 66" x 44") deck areas.

- Top and bottom independently-controlled, U-heating elements for uniform temperatures and perfectly-balanced baking
- Standard 300°F–650°F pizza thermostat
- Y Series chamber features a Lightstone fibrament deck with an 8" deck height
- Y-BL chamber features a Lightstone fibrament deck with an 7.5" deck height and cordierite brick-lined ceiling for additional top heat/retention



D SERIES AND DS SERIES

Bakers Pride® D Series Gas Pizza Ovens are designed for high-volume pizza operations.

- Features one cordierite deck with a 10" or 6.75" deck height and independently-controlled top and bottom heat dampers for perfectly-balanced results
- Designed to be built-in behind a decorative facade of brick, stone, or tile for a traditional, old-world look
- For an elegant touch, black powder-coated control panels and hardwood door handles are also available



SUPERDECK SERIES GAS

Bakers Pride® Superdeck Series Gas Pizza Ovens are the standard-depth deck ovens designed for high-volume pizza baking needs.

- Each oven chamber has one cordierite (33" deep) deck with an 8" deck height
- Top and bottom independently-controlled, U-heating elements for uniform temperatures and perfectly-balanced baking
- Standard 300°F–650°F pizza thermostat
- Combination gas controls with valve, regulator, and pilot safety
- Natural or LP available



1048 DECK OVEN

Heavy-duty, high-volume, fast recovery pizza oven that features bottom air intake.



- Bake directly on the Quick Heat Technology (QHT) Rokite stone deck – designed for even heat transfer and moisture absorption for a crispier crusts
- Counterbalanced doors with spring assist provide ease of opening and less operator fatigue and injuries
- Stackable to optimize production capacity
- 300°F - 650°F thermostat



1060 DECK OVEN

Heavy-duty, high-volume, fast recovery pizza oven that features bottom air intake.



- Bake directly on the Quick Heat Technology (QHT) Rokite stone deck – designed for even heat transfer and moisture absorption for a crispier crusts
- Counterbalanced doors with spring assist provide ease of opening and less operator fatigue and injuries
- Stackable to optimize production capacity
- 300°F - 650°F thermostat



2T-4 ARTISAN STONE DECK OVEN

Equipped with four compartments, the 2T-4 features an 8" opening to accommodate various products.



- 1" thick refractory stone decks for artisan pizzas
- Temperature up to 600°F (316 °C)
- Independent baking decks, up to four decks stacked
- Top and bottom temperature control with front temperature loss control
- Economy mode to save energy when not in use for quick reheat
- Proofer base option for all-in-one space saving



P SERIES PIZZA OVEN

Pizza making taken to the next level.



- Energy efficient and well-insulated pizza oven with even heat distribution
- Turbo function heats the oven quickly to the set temperature
- Easy to use control panel
- Glass window makes it easy to view progress



SVEBA DAHLEN

CLASSIC PIZZA OVEN

Classic Pizza Oven has all the features you could wish for in a pizza oven.

- Precision-built oven doors and damping with ceramic glass ensures convenient and safe handling
- Turbo function heats the oven quickly to the set temperature
- AC guard makes it possible to connect the oven to a smaller circuit-breaker
- Power distribution to the deck that needs it most
- Features high-temperature halogen lights for a brighter and whiter view



SVEBA DAHLEN

HIGH-TEMPERATURE PIZZA OVEN

Electric pizza oven that bakes up to 500°C / 932°F.

- Authentic handmade pizza stones made in Napoli, Italy with porous clay that allows for perfect crust without overcooking
- Cook times from 60-120 seconds
- No open flames or need for firewood
- Easily adjust bake times
- Top and bottom heating





BEECH OVENS

ROUND STONE-HEARTH OVEN

Beech Ovens is known worldwide for their superior cooking ability, efficiency, and design.

- Build to suit – fabricate for any size and gas configuration (wood-fired only, wood-fired/gas, or gas only)
- Thermostatically-controlled gas ovens with optional display burner for added visual impact
- Optional features include spotlights, viewing windows, multiple openings/doors, char-grills, and rotisseries



BEECH OVENS

REC 2080 SRT

Our range of standard rectangular stone-hearth ovens are known worldwide for their superior cooking ability, efficiency, and design.

- Thermostatically-controlled flames for easy temperature management
- Three-piece construction for easy installation
- Superior refractory material for single cast floor and dome to reduce cracking
- Build to suit – available in a variety of sizes, shapes, fuel configuration (gas, wood, coal, or combo)





X SERIES **Hearth Belt**

- X55 and X70 available
- Utilizes advanced Variable Air Flow (VAF) impingement technology
- Independently-controlled top and bottom airflow
- Top and bottom zone airflow is modified through the main control
- 106.1" (2695 mm) belt length
- Cool-to-touch oven exterior
- 50/50 split belt available



32" (813 mm) or 38" (965 mm)
Belt Width



PS360 **Hearth Belt**

- Utilizes advanced Variable Air Flow (VAF) impingement technology
- Independently-controlled top and bottom airflow
- Top and bottom zone airflow is modified through the main control
- 90.78" (2306 mm) belt length
- Cool-to-the-touch oven exterior
- 50/50 split belt available



32" (813 mm) or 38" (965 mm)
Belt Width



PS640 **Hearth Belt**

- Utilizes advanced Variable Air Flow (VAF) impingement technology
- Independently-controlled top and bottom airflow
- Top and bottom zone airflow is modified through the main control
- 76.5" (1943 mm) belt length
- Cool-to-touch oven exterior
- 50/50 split belt available



32" (813 mm)
Belt Width



PS638E-V **Hearth Belt** **Ventless**

- Certified for ventless operation - internal systems for destroying grease laden vapor prior to the grease escaping the oven
- Impingement PLUS! low oven profile and dual air return
- Patented Energy Management Systems (EMS)
- Advanced technology air delivery system bakes up to 30% faster than traditional conveyor ovens
- 65.25" (1656mm) belt length
- Conveyor speed range 1-20 minutes
- 50/50 split belt available
- Stackable up to two high



26" (660 mm)
Belt Width





HIGH h CONVEYORS 2620 Ventless

Cook up to 100 12-inch pizzas in an hour

- 26-inch cook chamber opening
- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Dual catalytic converters for ventless operation (must request when ordering)
- Optional split belt with individually-adjustable speed settings (split 50/50 and 70/30)
- Stackable design up to three high (requires stacking kits)



26" (660 mm)
Belt Width



HIGH h CONVEYOR 1618 Ventless

Cooks up to 35 12-inch pizzas in an hour

- Available with 36" or 48" conveyor belt assembly
- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Dual catalytic converters for ventless operation (must request when ordering)
- Stackable design up to three high (requires stacking kits)



16" (406 mm)
Belt Width



HIGH h CONVEYOR 2020 Ventless

Cooks up to 60 12-inch pizzas in an hour

- 20-inch cook chamber opening
- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Dual catalytic converters for ventless operation (must request when ordering)
- Optional split belt with individually-adjustable speed settings (split 50/50, 65/35, and 70/30)
- Stackable design up to three high (requires stacking kits)



20" (508 mm)
Belt Width



SVEBA DAHLEN

TUNNEL PIZZA (TP) OVEN

Flexible oven for a continuous pizza production, easily adapted for various capacity requirements

- Steam canopy at in feed and out feed (not available on TP10, TP20, or TP30)
- Easily adjustable top and bottom heating
- 2-15 minute bake times
- Easy to use – full control over the baking process



15" (381 mm)
Belt Width





CTX DZ26T INFRARED CONVEYOR  **Hearth Belt**

Designed to cook, bake, or broil in high volume with consistent quality results

- Self-cleaning interior
- Patented MenuSelect® feature allows 15 preset time and temperature combinations
- Touch controls
- Energy conservation Mode
- Temperature range 200°F-900°F
- Belt speed from 1-60 minutes



16" (406 mm)
Belt Width



CTX DZ33T INFRARED CONVEYOR  **Hearth Belt**

Designed to cook, bake, or broil in high volume with consistent quality results

- Self-cleaning interior
- Electronic touch control
- Energy conservation Mode
- Programmable ON/OFF feature
- Temperature range 200°F-900°F
- Belt speed from 1-60 minutes



18" (457 mm)
Belt Width



CTX DZ55T INFRARED CONVEYOR

Designed to cook, bake, or broil in high volume with consistent quality results

- Self-cleaning interior
- Patented MenuSelect® feature allows multiple preset time and temperature combinations
- Digital display
- Four cooking zones
- Heat emitters located above and below the conveyor belt
- Two separate cooking chambers (decks)
- Ovens may be stacked two high on a short base



18" (457 mm)
Belt Width



MM20 HOOD

The most efficient hood system available for Middleby Marshall ovens

- Proven exhaust rate reduction of 35%-65% versus traditional hoods
- Precise geometry and proximity to the oven enables it to capture the heat at a low flow rate, saving energy and reducing heat and noise
- Standard controls adhere to IMC requirements with option to upgrade to demand controls for even greater energy savings
- 430 stainless steel panels are easily removed and cleaned





APW
wyott

WS-X CLASSIC WARMING SHELVES

Designed to hold foods at required NSF temperatures

- Stainless steel construction resists corrosion and wear and tear from incremental handling in serving areas
- Infinite temperature control knob on operator side
- Six foot cord and plug and ½” natural rubber feet



APW
wyott

CALROD OVERHEAD WARMERS

Provides just the right heat to keep food warm and fresh

- Made with special “mirror finished” stainless steel reflectors that generate over 22% more heat
- Comes in standard energy-efficient wattage and high-performance/heat wattage
- Toggle switch and mounting brackets come standard
- Infinite control available for maximum temperature management
- Pilot lights



VAPORPRO

Large-capacity, humidified, heated holding cabinets – the most versatile ones on the market

- Precise humidified holding
- Digitally-controlled and monitored heat and humidity levels
- Top-mount water pan for fast recovery and auto-fill capabilities
- Temperature range 85°F-200°F for proofing and holding applications
- Stainless steel construction in multiple sizes for every space



DOOR-FREE HOLDING

Hassle-free heated cabinets are ideal for just about any type of holding

- Hold covered, moisture-sensitive food, uncovered crispier foods, and even boxed pizza
- Door-less design for easy access and flow
- Pass through for loading and unload from either side
- Individual temperature control for every shelf
- Electronic controls with digital display for temperature and time
- Capable of holding and stacking three to five pizza boxes



HOT LOGIX

Large-capacity, humidified, heated holding cabinets – the most versatile ones on the market

- Precise humidified holding
- Digitally-controlled and monitored heat and humidity levels
- Top-mount water pan for fast recovery and auto-fill capabilities
- Temperature range 85°F-200°F for proofing and holding applications
- Stainless steel construction in multiple sizes for every space





MERCHANDISER

Mobile food merchandising has never been easier or more customizable to your specific store needs

- 46-7/8" wide
- 6" deep well, stacked two levels
- Holds approximately 24 chickens
- Continuous 3" bumper around top perimeter
- Removable panel
- Canopy lighting



RACER® MERCHANDISER DISPLAY DMXD

Keeps a variety of packaged foods hot, and provides fast and easy accessibility to the consumer

- Two-shelf display available in either flat-shelf or slanted design
- Keeps wrapped product at NSF safe temperatures through a system of infrared overhead heat and a thermostatically-controlled heated base
- Solid stainless steel design
- Heated base is designed with special coated aluminum that transfers heat efficiently, plus allows boxes and wrapped products to smoothly slide down toward the front
- Tempered glass end panels allow maximum visibility, while shatter resistant incandescent lights builds the overall presentation



DISPLAY WARMERS

Perfect for keeping products warm and fresh.

- Compact countertop design
- Adjustable heat and humidity to keep pizza fresh from the oven
- Glass panes for four-sided display and removable for easy cleaning
- Stationary racks or rotating pizza shelves





PUC SELF-SERVE AUTOMATION

The latest technology in mobile ordering and pick up for busy restaurants, convenience stores, and retail.

- “No contact” pick up
- Convenient and fast carry out
- Pick-up time reduced by as much as 70%
- Labor and unnecessary touch points are minimized
- Touchless automatic open / close doors
- Antimicrobial exterior coating for added peace of mind
- Customers’ orders are accurate and safely stowed
- Add-on cabinets can be connected to master cabinets to add capacity





INDUCTION PIZZA DELIVERY SYSTEM

Deliver it hot like it's straight from the oven.

- Induction-charged thermal disc keeps up to three pizzas at a consistent, hot temperature for up to 30 minutes – up to 20°F hotter after 30 min
- 16" or 18" sizes available
- VaporVent™ lid eliminates condensation
- Fast heat-up – initial charge takes less than two minutes; recharges in as little as 60 seconds
- Charger base is available in 16" (406 mm) or 18" (457 mm) models
- Cordless bags for convenient, efficient delivery
- Bag available with custom logo; standard bag in black
- Two-year advanced replacement warranty – U.S. and Canada
- Pizza delivery system includes a charger, a FlashPak™ Disc, and a VaporVent™ bag
- Replacement components sold separately





DRY-AGING CABINETS

TenderChef – TC 100

Dry aging is an art as well as a science. In order to achieve the best results, you have to give the product enough time while controlling the environment around it. TenderChef can hold product for up to 6 months.

- Great for aging sub-primal cuts of beef such as short loin and prime rib, as well as curing charcuterie and cheese
- Glass door with LED lights
- Controlled and ideal environment for aging
- Touchpad controls for temperature, humidity, and aging/curing cycles
- UVC sterilization and precise air flow for the ideal environment
- Field reversible, locking door with magnetic gasket and roller latch; full length tempered glass window and stainless steel tubular door handle
- App for online monitoring; USB port for uploading settings



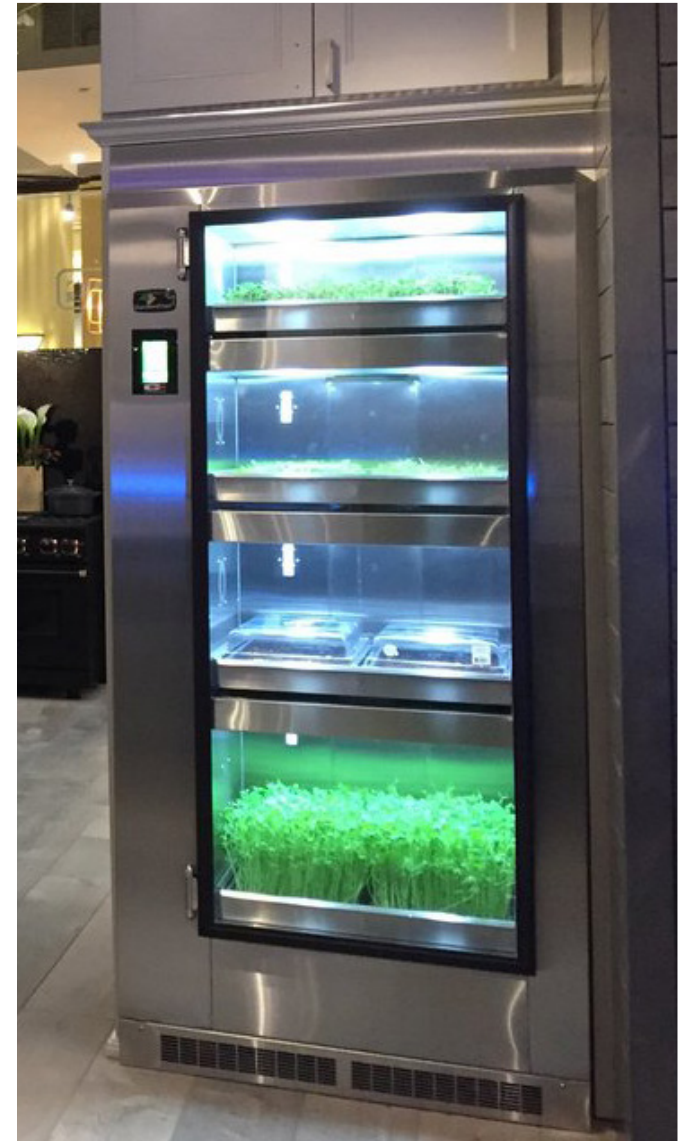


GARDENCHEF

Bring the garden in and make your kitchen a showplace with GardenChef growing cabinets!

Ideal for growing herbs and microgreens right in your kitchen. They come equipped with a fully automated ecosystem that allows you to program lighting, watering and monitor water quality for the perfect environment! Save money over the cost of buying greens, and having to discard ones that go bad; customize your menu as you like.

- Two-door, single-door and under-counter sizes
- New GC52 10 zone cabinet for 25% more capacity than our GC42; great for fast-growing micros
- Touchpad controls for setting up to 40 plant selections, watering and lighting cycles, monitoring water quality, for each growing zone
- All stainless steel construction: full height, double door; full height, single door; under-counter, double door sizes
- Tempered glass doors showcase your living plants
- Roll-out drawers for easy access and harvesting your greens; accommodate standard 10" x 20" growing flats and germination domes up to 7" high.
- Now CE approved for Europe!





PIZZA BOT-5000 (PB5K)

Continuously makes ready-to-bake cheese and pepperoni pizzas – efficiently and accurately manages repetitive tasks such as applying sauce, cheese, and pepperoni to dough.

- Operation requires minimal training and frees staff to work on other tasks – does the work of two staff members.
- Designed to NSF standards.
- Easy to clean and versatile – accommodates multiple dough sizes, which allows for easier dough preparation without missing a beat in the process.
- When paired with the Conveyor Over Robotic Interface (CORI) system, pizza makers can further automate their kitchen and remove the repetitive dough loading. When connected, the PB5K and CORI communicate so that CORI knows to pick up the pizzas from the PB5K, load them onto the oven, and place them on speed racks or in designated areas for additional processing. This is ideal for places looking to reduce kitchen footprint and increase output.
- The use of artificial intelligence and reporting generated by the PB5K enables businesses to employ just-in-time supply chain management and reduce food storage space.





ROBOTICS

The Conveyor Oven Robotic Interface (CORI)

- Ideal for businesses lacking reliable staff support. With little training, management can set the ideal time intervals needed for the kitchen environment, freeing the front store person to perform other tasks or attend to customers.
- With the servR artificial intelligence and machine learning platform, food producers can adjust the workflow, improve supply management, and ensure that the food is sold at its optimal temperature.
- With 1.4 meters (4.6 feet) of vertical stroke, CORI helps kitchen staff access multi-stack ovens. This is particularly beneficial to places with set menu options, allowing for consistency in procedures.
- CORI can be easily configured and integrated with other products from the L2F and Middleby product lines resulting in a faster and more efficient kitchen operations.



Wunder-Bar™

AUTO SAUCER

The Innovator of Sauce Portion Control

- Features a linear arm that dispenses an even and consistent amount of sauce across the dough each and every time
- Sauces accurately up to 1/10 of an ounce
- Handles up to five different dough types and five different sizes, from 6" to 18" pizzas
- Customize your saucer by programming your unique pizza specifications
- NSF, ETL, ROHS and CE certified
- City of Los Angeles approved (RTM)





OPEN KITCHEN

The One IoT-Based Solution to Enhance Kitchen and Facility Performance

- Automate data capture from all connectable equipment – across all OEMs
- Remotely distribute equipment recipes and settings
- Analyze and transform data into intelligence to proactively identify issues
- Reduce waste and operating costs
- Enhance food safety and quality
- Automate key reporting, including exception reports
- Automate HACCP reporting and track corrective actions
- Reduce administrative burdens

 **Powerhouse Dynamics**

powerhousedynamics.com/open-kitchen

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