

ELECTRIC & SUSTAINABLE KITCHENS BEGIN WITH

MIDDLEBY VENTLESS SOLUTIONS



middleby.com

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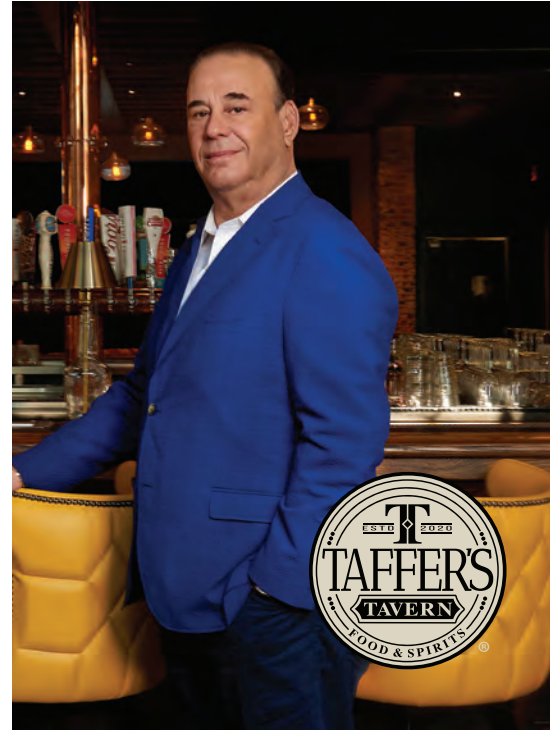
Middleby Ventless Kitchen Solutions

Middleby is the recognized leader in ventless cooking and automation. Middleby ventless equipment is installed in nearly **400,000** global locations including historic buildings, ghost kitchens, and sporting venues.

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Taffer's Tavern

See what Jon Taffer, known as an award-winning hospitality mogul and best-selling author, has to say about his decision to exclusively use Middleby ventless equipment in his newly-developed, modern tavern concept.



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Your Ventless Contact

Contact Sarah Tresser, National Ventless Sales & Culinary Development Manager, to learn more about the Middleby portfolio of ventless technology.



ANY LOCATION. ANY MENU.

The ventless cooking portfolio created and refined by Middleby provides the ultimate in kitchen design and flexibility. Essentially, any site could become a restaurant venue, even non-traditional locations with impossible ventilation issues. The hood location and accommodating external air systems are no longer a priority. In fact, it should not be seen as a limitation in the slightest.

Middleby brands, including TurboChef®, Evo®, Blodgett®, and Wells®, have led the way in ventless innovation by consistently increasing throughput while delivering delicious, perfectly-prepared food to customers. Middleby is vertically connected and shares resources across all brands, which allows our customers to not only make an investment in high-performance, ventless equipment, but also in an experienced business partner. Ventless kitchen solutions will drive revenue from spaces previously labeled as “unusable” through a varied menu and customer satisfaction.



What Jon Taffer says about Middleby...

”

“Middleby designs the best equipment in the industry.”

”

“We can retro-fit almost any four walls to be a restaurant with Middleby.”

”

“Middleby electric ventless kitchens are specifically tailored for safety.”

”

“The kitchen of the future is made with Middleby products.”





RAPID COOK & IMPINGEMENT OVENS

Since 1991, TurboChef® has pioneered the world of rapid cooking. With innovation and top performance in mind, TurboChef® has redefined cooking efficiency by designing rapid-cook ovens that are versatile, user-friendly, and save energy. TurboChef® ovens cook faster and produce consistent results without compromising quality.

TurboChef® rapid cook ovens utilize top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80%.





TurboChef® Sota

The Sota oven rapidly cooks food providing superior cooking performance while requiring less space and consuming less energy.

208/240V | 30A | 1-PH | NEMA 6-30



TurboChef® Sota El Bandido

The El Bandido is the first rapid cook oven that can operate as a high-speed/high-quality panini press with the flexibility to rapidly cook non-pressed foods.

208/240V | 30A | 1-PH | NEMA 6-30



TurboChef® ECO & ECO ST

The Eco and Eco ST are the most energy-efficient TurboChef® ovens and have the smallest footprint. Precisely coordinated impinging airflow with top-launched microwave deliver perfect results every time. Panini press option available.

ECO: 208/240V | 20A | 1-PH | NEMA L 6-20
ECO ST: 208/240V | 30A | 1-PH | NEMA 6-30



TurboChef® Bullet

The Bullet oven uses radiant heat, high-speed air impingement, and side-launched microwave to cook food rapidly with consistent results no matter who is doing the cooking.

208/240V | 30A | 1-PH | NEMA 6-30



TurboChef® Fire

The 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.

208/240V | 30A | 1-PH | NEMA 6-30



TurboChef® Double Batch

The Double Batch oven has two independent cavities that circulate impinged air at speeds of up to 50 mph to create high heat transfer rates and reduced cook time.

208/240V | 50A | 1-PH | NEMA 6-50



TurboChef® PLEXOR A3

The PLEXOR A3 oven features a modular design that allows the oven to cook with three different technologies - impingement, rapid cook, and/or TurboVect - on a single user interface with a single plug. The PLEXOR A3 can be ordered in left or right automated loading/unloading door orientation to offer additional flexibility.

208/240V | 50A | 3-PH | NEMA 15-50



TurboChef® PLEXOR M2

The PLEXOR M2 countertop oven features a modular design that allows the oven to cook with two different technologies - impingement, rapid cook, and/or TurboVect - on a single user interface with a single plug. Featuring TurboChef's patented ventless technology, the PLEXOR M2 has manual load/unload doors.

SINGLE CORD: 208/240V | 30A | 1-PH | NEMA 6-30
DUAL CORD: 208/240V | 50A | 1-PH | NEMA 6-50



MODULAR OVENS

What truly sets the PLEXOR apart is its modular design and ability to operate multiple technologies on a single user interface and with a single plug. The PLEXOR impingement, rapid cook, and TurboVect modules can be configured in any combination, and can be field retrofitted in the event the end user's menu mix or menu needs change. The PLEXOR features TurboChef's patented ventless technology.



TURBOCHEF™



LARGE-CAPACITY CONVEYOR

Our large-capacity impingement conveyor oven offers high performance, power, and technology. The PS638E-V has been approved by Intertek (UL® KNLZ listed) for ventless operation allowing it to be installed without the aid of a Type I or Type II hood.



Middleby Marshall® PS638E-V

The Middleby Marshall® PS638E-V is the largest ventless impingement oven in the industry. Baking up to 74 pizzas per hour, the PS638E-V bakes up to 30% faster than traditional conveyors and is available with a split or single belt.

208/240V | 60A | 3-PH | 4-WIRE



middlebymarshall.com



TurboChef® High h Conveyor 2620

The High h Conveyor 2620 offers high-heat transfer rates which allows it to cook up to 100 12-inch pizzas in an hour. It features a large cavity that can accommodate up to a full-size sheet pan – and it's ventless.

208/240V | 40A | 3-PH | NEMA 15-50



TurboChef® High h Conveyor 2020

The High h Conveyor 2020 offers high-heat transfer rates which allows it to cook up to 60 12-inch pizzas in an hour – and it's ventless.

208/240V | 40A | 3-PH | NEMA 15-50



TurboChef® High h Conveyor 1618

The High h Conveyor 1618 offers high-heat transfer rates which allows it to cook up to 35 12-inch pizzas in an hour – and it's ventless.

208/240V | 50A | 1-PH | NEMA 6-50



turbochef.com

PIZZA THROUGHPUT

3-MINUTE BAKE TIME	12" ROUND PIZZA	16" ROUND PIZZA
Middleby Marshall PS638E-V	126	47
TurboChef HhC 2620	100	22
TurboChef HhC 2020	60	16
TurboChef HhC 1618	35	10

INTEGRAL VENTLESS BROILER

Evo[®], a division of Middleby, designs and manufactures an innovative line of patented ventless cooking equipment for high-volume cooking indoors. This advanced technology uses an ozone filtration system that removes fats, oils, and grease from the airstream while also removing cooking odors. The units include ANSUL[®] fire protection and are designed to exceed UL[®] safety and emissions testing.





Evo® EVent® with Nieco® Broiler

The EVent® with Nieco® Broiler is an integral system that incorporates an electric chain broiler and ventilation system. The unit is designed for chain restaurants that require high-volume production of items like flame-broiled hamburgers and chicken sandwiches.

208/240V | 80A | 3-PH | ELECTRICIAN REQUIRED



Evo® EEvent® Open Canopy Hood

The EEvent Open Canopy Hood allows operators to quickly setup high-volume cooking in a way previously only attainable using a fixed Type-1 overhead hood in a traditional kitchen. It allows for ventless operation of many different types of electric cooking appliances such as fryers, griddles, combi ovens, charbroilers, and more.

208/240V | 30A | 3-PH | ELECTRICIAN REQUIRED



EVENT OPEN CANOPY HOOD

The EVent® Open Canopy Hood is a non-integral ventless hood with a 9-foot canopy that is not limited by a single appliance, but allows for ventless operation of many different types of electric cooking appliances.



**VERSATILE
OPERATES
MULTIPLE PIECES
OF EQUIPMENT**

evo



GRIDDLES

The UL®-certified EVent® by Evo® has a high-efficiency electric griddle integrated with a ventless recirculating ventilation system. The inlet aperture extracts air across the griddle surface through a series of filters including an electrostatic precipitator that removes smoke and grease particulates before exhausting clean air. Factory installed Buckeye® Kitchen Mister system is included.





Evo® EVent 48E

TEMPERATURE RANGE

100°F - 550°F
38°C - 288°C

The award-winning EVent® 48E is designed for front-of-house cooking and features a 24"x48" rectangular steel griddle with a heat-focused center.

208/240V | 32A | 1-PH | NEMA 6-50



Evo® EVent 48E PLUS

TEMPERATURE RANGE

100°F - 425°F
38°C - 218°C

The EVent® 48E Plus is designed for front-of-house cooking and features a 24"x48" rectangular steel griddle with six combined heaters for high-capacity throughput.

50-15 PH | NEMA-3 | 32A | 208V



Evo® EVent 48E Teppan

TEMPERATURE RANGE

100°F - 550°F
38°C - 288°C

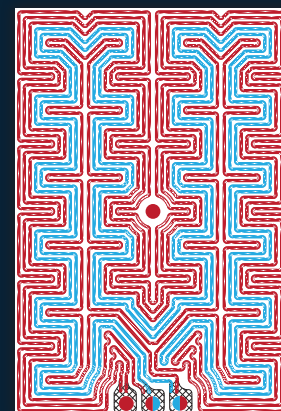
The Evo® EVent® 48E Teppan is designed for teppanyaki restaurants and teppan dining concepts for theatrical cooking without an overhead vent hood.

208/240V | 32A | 1-PH | NEMA 6-50

SMART HEAT™ TECHNOLOGY

Consistent, responsive and quick recovery are critical needs in commercial kitchens.

The EVent line of equipment features multiple heaters that are energized sequentially using Smart Heat™ Technology. This means even heat on the entire cook surface and quick temperature recovery times.



Single heater shown



HUMIDIFIED OVENS

Blodgett Combi® ovens control moisture in your food for juicier, higher-quality dishes. The three modes of cooking include steam, circulated hot air, or a combination of both. This replaces traditional steamer and convection oven units, thus lowering the total cost of your kitchen equipment and minimizing the overall footprint.

The integrated Hoodini™ Ventless Oven Solution allows it to operate without Type I or II hoods and does not require consumables.



BLODGETT

**BLODGETT
COMBI**



Hydrovection Helix Technology with Hoodini Ventless Hood

The Hydrovection is the only split door, continuously humidified oven on the market. With its compact 38" footprint, the same as your convection oven, the Hydrovection saves space in your kitchen. The Hydrovection allows you bake, roast, gratinate, poach, and more in less space.

208/240V | 40A | 3-PH | NEMA 15-50 | WATER & DRAIN



Blodgett Combi® Mini Electric Boilerless Combi with Hoodini Ventless Hood

Anything is possible in a small space with the Blodgett Combi® Mini Electric Boilerless Combi. Measuring only 20.2" wide, mini combi ovens fit in any space, making them ideal for cafés and bars, convenience stores, and kiosks. Blodgett Combi® ovens offer reliability, long service life, and low energy consumption. And, they are twenty percent faster than a convection oven and only require three square feet of space.

HOOD: 120V | 15A | 1-PH
OVEN: 208/240V | 20A | 3-PH | NEMA 15-30 | WATER & DRAIN

Available in the following models.



BLCT-6E-H



BLCT-10E-H



Blodgett® ImVection

The ImVection™ is a single oven with four independently operated chambers. Depending on menu item selected, the item can cook utilizing impingement or convection technology. It operates at temperature from And, there is no limit on temperature differences between oven cavities.



blodgett.com



BLODGETT® CONVECTION OVENS

Blodgett® electric convection ovens are easy to use, easier to control and clean, and provide greater longevity. An array of signature features like a fully-welded angle iron frame, hybrid Superwool® HT insulation, superior turnbuckle assembly doors, and a double porcelainized interior finish are included in every model. Mark V, Zephaire, and CTB models are available with the award-winning Hoodini™ ventless hood.



Blodgett® VLF Hoodini™ Hood

The VLF Hoodini™ Hood connects to convection ovens using ductwork to pull the oven exhaust up and into the hood, without the need for any additional clearance on top. Plus, power is provided from the oven itself, so there's no need for an additional electrical supply. And because there's no water or drain required, our hoods are easy to install and use.

NONE, POWERED BY OVEN



Blodgett® Zephaire

The Zephaire is a mid-range convection oven with all the signature Blodgett features. It is available with a longer warranty than economy and comes standard with solid-state digital controls. Standard 100 depth holds five full-size baking pans (left to right) while Bakery 200 depth holds five full-size pans (left to right or front to back). Stack to double capacity in the same footprint.

208/240 V | 40A | 3-PH | NEMA 15-50



Blodgett® Mark V

The Mark V is the best ventless convection oven with the lowest cost of ownership of any convection oven. Standard 100 depth holds five full-size baking pans (left to right) while Bakery 200 depth holds five full-size pans (left to right or front to back). Stack to double capacity in the same footprint.

208/240 V | 40A | 3-PH | NEMA 15-50



Blodgett® CTB

The half-sized version of the Mark V, the CTB convection oven, is less than 31" wide and holds five 13"x18" baking pans. The CTB fits on countertops or carts and can be stacked to double capacity in the same footprint.

208/240 V | 40A | 3-PH | NEMA 15-30



SOUTHBEND® CONVECTION OVENS

One of the most prominent advantages that makes Southbend® Convection Ovens a number one choice of thousands of professionals is the soft heat mixing zone technology. This innovative feature mixes hot and cool air to produce tempered air for even baking and cooking. Add the new ventless internal catalyst design and ventless cooking options are endless.





ES/20TC



ES/10TC

G-Series Convection Ovens with Touchscreen Controls



The Southbend® G-Series Convection Ovens feature intuitive touchscreen controls that automate the cooking process and reduce user interaction. The added efficiencies reduce product waste and increase energy savings by up to 20%. The 4.3" screen boasts a bright easy-to-read full-color display, capacitive touch controls, and a user-friendly menu system.

Additionally, the ovens are available with three cooking modes (manual, recipe, or rack) to allow for more control and consistency in your bake. The electric series features 11 kW high-efficiency heating elements per deck - available in single or double deck, standard or bakery depth.

G-Series Convection Ovens come standard with our patented NRG damping system that can save 35-50% in operational costs.

208/240 V | 40A | 3-PH | NEMA 15-50



EH/20TC



EH/10TC

G-Series Half-size Convection Ovens

The G-Series Half-size Convection Ovens are available in standard depth, single or double deck, with standard controls or touchscreen controls (shown adjacent) to accommodate various kitchen needs. The electric series features 7.5 kW high-efficiency heating elements.

208/240 V | 40A | 3-PH | NEMA 15-50



SLES/20SC



SLES/10SC

SL-series Convection Ovens

The SL-series Convection Ovens, also known as SilverStar, are available in several sizes to accommodate various kitchen needs. Ovens are available in standard or bakery depth, single or double deck, with standard or touchscreen controls.

208/240 V | 40A | 3-PH | NEMA 15-50



COUNTERTOP FRYERS

Looking for a fryer that's easy to use and hassle-free? Look no further than the self-venting, odorless Perfect Fry®. Our fryers are designed with convenience in mind, featuring a small footprint, low start-up cost, preset cook times, and an integral fire suppression system.



Perfect Fry® PFA

The PFA is a fully automated, ventless, and odorless countertop fryer. Simply load the product and once cooking is complete, the fryer automatically dispenses finished food ready to eat. Able to fry between 50-90 lb. (23-41 kg.) per hour, depending on model.

208/240 V | 18-32A | 1-PH



perfectfry.com



Perfect Fry® PFC

The PFC is a semi-automatic ventless odorless countertop fryer. Simply load the product and set the timer. Once the cook is done, open the door and the order is ready to go. Able to fry between 30-60 lb. (14-27 kg.) per hour, depending on model.

208/240 V | 16-24A | 1-PH



perfectfry.com



Wells® WVAE55FC

Wells® fryers feature a narrow footprint, saving countertop space. Plus, the automatic temperature controls ensure that your food will be cooked evenly and precisely. And the automatic basket lifts make it easy and safe to handle your food.

208/240 V | 50A | 3-PH | NEMA 15-50



wells-mfg.com

FREESTANDING FRYERS

Ventless fryers are certified Type-I compliant, UL®-710B approved recirculation hood systems and feature completely self-contained air filtration and fire-suppression systems. Outside venting isn't required making it possible to cook in non-traditional locations or when traditional Type-1 hoods and ductwork are impractical, restricted, or too expensive.



VENTLESS COOKING SYSTEMS (VCS)

Wells® VCS models feature built-in cooking equipment with an integrated ventless hood system. This allows you to expand production at your current location or “set up shop” in any well-ventilated room. Base options include a half-size convection oven, warming drawer, or two-door cabinet base.



wells-mfg.com

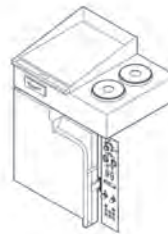


Wells® VCS with Convection Oven Base

The Convection Oven Base features a stainless steel exterior and interior, full insulation, two-speed fan, ergo metric handle, five HD oven racks, and solid state temperature and timer controls with five easy-to-use programmable menu keys.

Available in the following configurations.

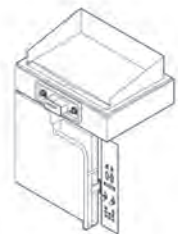
208/240 V | 45A | 3-PH | NEMA 15-50



WV02HFG
Griddle & 2 French Hot Plates



WV04HF
4 French Hot Plates



WVOG136
Griddle





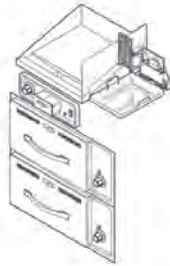
Wells® VCS with Drawer Warmer Base

The Drawer Warmer Base features stainless steel exteriors, individual thermostatic temperature controls (per drawer) with humidity control, adjustable from 90°-210°F (32°-99°C), durable stainless steel tracks and bearings. Each drawer includes a removable 12" x 20" x 6" stainless steel pan.

Available in the following configurations.



WV2HGRW
Griddle & 2 French Hot Plates



WVFGRW
Griddle & Fryer (15 lb.)



WVG136RW
Griddle



WV4HFRW
4 French Hot Plates



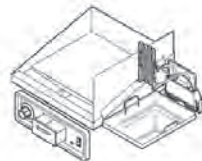
Wells® VCS with Cabinet Base

The Cabinet Base features two stainless steel doors with sturdy hinges, designed for dependable performance and effortless access. The resilient construction ensures that your items are safely secured while providing you with simple operation.

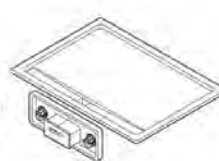
Available in the following configurations.



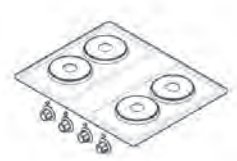
WV2HG
Griddle & 2 French Hot Plates



WVFG
Griddle & Fryer (15 lb.)



WVG136
Griddle



WV4HF
4 French Hot Plates

UNIVERSAL HOOD SYSTEMS

Wells® Universal Hoods are certified Type-1 compliant, ANSI UL®-710B approved recirculation hood systems and feature completely self-contained four-stage air filtration and fire suppression systems. The ventless design makes it possible to cook in non-traditional locations or when traditional Type-1 hoods and ductwork are impractical, restricted, or too expensive.





Wells® Universal Hoods Series (WVU)

Wells® Universal Ventless Hoods allow you to use almost any commercial electric cooking equipment without the need for traditional Type-1 ventilation. Operators can mix and match various electric cooking equipment under the hood such as fryers, ovens, griddles, steamers, and more – providing greater flexibility and production.

Available in the following configurations. Equipment sold separately.



WVU-96
Place up to 96" of equipment
under the hood.



WVU-72
Place up to 72" of equipment
under the hood.



WVU-48
Place up to 48" of equipment
under the hood.



WVU-26
Place up to 26" of equipment
under the hood.



Wells® Canopy Ventless Hood (WVC-46)

Wells® Canopy Ventless Hoods have a completely self-contained, four-stage filtration system. The wall-mounted unit adds flexibility for installation solutions.

Canopy hoods are specifically designed to accommodate electric convection, combi, bakery, conventional, and cook and hold ovens. Wells® Canopy Ventless Hoods are available with on-board ANSUL® fire protection or may be connected to external fire protection.



Wells® Countertop Universal Ventless Hood (WVU-31CT)

Wells countertop Universal Hoods can easily be placed on a countertop, stand, or refrigerated base. Operators can mix and match up to 31" of electric cooking equipment under the hood such as fryers, griddles, steamers, and more – providing greater flexibility and production.

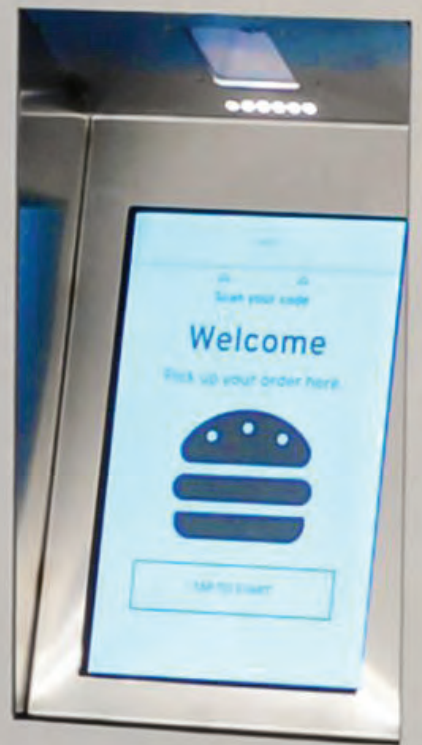
Equipment sold separately.



CARTER-HOFFMANN



CARTER-HOFFMANN



SELF-SERVE AUTOMATION TECHNOLOGY

Carter Hoffmann® Pick-up Cabinets (PUC) offer the latest technology in order and pick up for busy restaurants, convenience stores, and retail. Heated and ambient cabinets can be configured for your operation. With highly-configurable workflows and customizable data analytics, PUC is the intersection of hardware and software. The PUC system improves speed of service, labor cost, as well as convenient streamlined pick-up, and food safety.



PUC Standard Cabinets

The PUC Standard Cabinets are available with four, six, or eight cabinets and feature oversized locker sizes for large orders. Additionally, the cabinets can be heated or ambient, so you can keep your products at the ideal temperature.

AMBIENT: 120V | 1A | 1-PH | NEMA 5-15
HEATED: 120V | 4-16A | 1-PH | NEMA 5-20



PUC Heated Pizza Cabinets

The PUC Heated Pizza Cabinets are available in a freestanding six-shelf model or a countertop three-shelf model. Each compartment is heated and can accommodate up to three pizzas per shelf.

HEATED: 120V | 7-13.5A | 1-PH | NEMA 5-20



PUC Slimline Cabinets

The PUC Slimline Cabinets feature eight master cabinets with the option to add three or six add-on cabinets. The Slimline series has a reduced footprint with interior lighting and compartments that can be ambient or heated.

AMBIENT: 120V | 0.75-1A | 1-PH | NEMA 5-15
HEATED: 120V | 8-16A | 1-PH | NEMA 5-15



PUC Slimline Countertop Cabinets

The PUC Slimline Countertop Cabinets feature six master cabinets with the option to add three or six heated or ambient add-on cabinets. This compact design is perfect for countertop installations.

AMBIENT: 120V | 0.75-1A | 1-PH | NEMA 5-15
HEATED: 120V | 6-12A | 1-PH | NEMA 5-15



FOOD HOLDING EQUIPMENT

Middleby brands specialize in keeping food hot and safe to serve. This not only helps to maintain the quality of the food, but also ensures that it is served at its optimal temperature. Additionally, food holding equipment can help to streamline food service operations by allowing food to be prepared in advance and held until it is needed, rather than cooked to order.





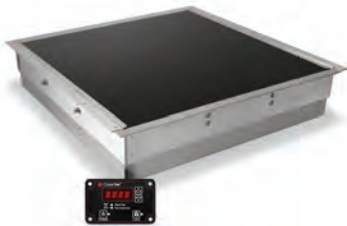
CookTek® SinAqua Souper

Utilizing CookTek® inductive heating technology, the SinAqua Souper consistently heats food without scorching and holds food twice as long as steam wells, while using less than half the energy.

120V | 7A | 1-PH | NEMA 5-15



cooktek.com



CookTek® Incogneeto Under-counter Buffet Warmer

The CookTek® Incogneeto™ is designed to mount under natural stone or “engineered” stone countertops—no cutting of the stone is required. Allows the efficient heating of any induction-compatible pan through the stone countertop.

120V | 7A | 1-PH | NEMA 5-15



cooktek.com



Carter-Hoffmann® Crisp 'N Hold Station

The Crisp 'N Hold gently circulates hot air to keep French fries, fried shrimp, nuggets, and more at proper serving temperatures for extended time. Crispiness and freshness are maintained up to four times longer than heat lamps.

208V | 14A | 1-PH | NEMA 6-20



carter-hoffmann.com



Carter-Hoffmann® Cook & Hold Cabinet

The Cook & Hold Cabinet utilizes gentle convection heat at low temperatures to seal in the moisture while allowing the product to caramelize naturally. The results are superior flavor and presentation. Additionally, shrinkage is kept to a minimum because roasting is done low and slow.

240V | 26A | 1-PH | NEMA 6-30



carter-hoffmann.com



Optimize Energy Usage

Automate Temperature Monitoring and HACCP Reporting

Digitize Task Flows and Track Corrective Actions

Analyze Equipment Performance

Get Real-Time Exception Reports and Alerts

Create and Distribute Recipes

Enable Data-Driven Predictive Maintenance



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

 **PowerhouseDynamics**

powerhousedynamics.com/open-kitchen

Ventless Electrified Kitchens



No Space Limitations

Dead spaces are now pockets of revenue



No Vent Hood

Equipment location is no longer constrained by Type 1 hood placement



Cost Efficient

No build out or roof construction



Theatrical

Clear sightlines to culinary teams, essentially making meal preparation more theatrical

Ventless is a game changer in tight kitchens and non-traditional sites

Ventless cooking equipment opens up new possibilities in commercial kitchen design! Whether you are designing new, relocated, or upgraded foodservice facilities, Middleby has a solution for cooking lines, kiosks, pop-up kitchens, ghost kitchens, and seated theatrical dining.

Designers working with Middleby can provide operators with ventless equipment for virtually any restaurant concept or unique site layout. The greatest advantage of using ventless cooking technologies is that you can place a kitchen almost anywhere, without menu limitations.





The Nest Kitchen & Cafe

“At The Nest we run a full-service café as well as doing multiple caterings a week. Our entire café is run using ventless equipment. We can handle hundreds of covers a week without any throughput issues. We love the convenience of having the equipment where we need it as well as the versatility it offers for our menu. I will never go back to conforming to the traditional ventilation for our equipment.”

Amber Boland, Owner
The Nest Kitchen & Café



The Nest
Kitchen & Cafe





With a rich history of more than a century for many of our brands, The Middleby Corporation is a world leader in three business segments: commercial cooking, industrial baking and processing, and residential appliances.

The Middleby Corporation is proud to be built and have grown on trusted, long-standing relationships with customers, suppliers, shareholders, and employees. We also pride ourselves in consistently delivering new, award-winning innovation to the market. Trends change, and we do as well, in order to best serve the ever-evolving needs of our customers.

Middleby is well-known for disrupting our industry with advanced innovation and new processes across all of our business platforms. These innovations deliver speed, labor reduction, energy savings, menu versatility, and environmentally-friendly operating benefits to our customers.

To experience Middleby's innovation, schedule a demo at Middleby Innovation Kitchens (the MIK). Visit www.middleby.com/mik.





National Ventless Sales & Culinary Development Manager

Sarah Tresser joined the Middleby Ventless team in March of 2021 as the Culinary Research & Sales Manager. Sarah believes that there is a ventless equipment solution for every kitchen from the ability to expand menu offerings without needing to expand the hood to a new kitchen where a traditional hood just doesn't work. Sarah has thirty years of food service experience including front-of-house and back-of-house positions. Sarah entered the foodservice equipment industry fifteen years ago as Application Chef with Blodgett Oven Co. During her time at Blodgett, Sarah was able to gain comprehensive knowledge of the Blodgett product line along with other Middleby equipment lines. She also had the opportunity to work with major chains while receiving two patents. Sarah is a graduate of the Culinary Institute of America earning a degree in Baking and Pastry.

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