



THE MIK

"A Culinary Wonderland"



ABOUT MIDDLEBY

MIDDLEBY’S GOAL IS TO PROVIDE OUR CUSTOMERS WITH THE MOST ADVANCED SOLUTIONS IN THE INDUSTRY.

- ☒ FOODSERVICE
- ☒ FOOD PROCESSING
- ☒ RESIDENTIAL

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 The Middleby Corporation by our strong relationships with customers, suppliers, shareholders and employees. Trust is why we’re 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 commercial kitchens.

THIS IS INNOVATION.
THIS IS MIDDLEBY SOLUTIONS.



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MIDDLEBY INNOVATION KITCHENS

CHEF-DRIVEN INNOVATIONS AND DEMONSTRATIONS

40,000 SQUARE FEET &
15 ACTIVE COOKING VIGNETTES

Where Chef-Driven Demonstrations
and Middleby Innovations Meet

LEARN MORE JOIN US AT THE MIK

ABOUT THE MIK

40,000 square feet, 15 active cooking vignettes and more than 200 pieces of live Middleby commercial kitchen innovation all under one roof. This is the Middleby Innovation Kitchens (the MIK), where Chef-driven demonstration and Middleby innovation meet. Led by Certified Master Chef Russell Scott, the concept was built for our customers and channel partners. It's a one-stop destination for hands-on learning about the extensive Middleby line of automation, beverage, brewing, cooking, IoT, ventless and refrigeration technologies, just to name a few. Located just 15 minutes from DFW Airport, the MIK is easily accessible. Schedule a demonstration or secure our state-of-the-art training room then finish the day in Middleby Made, our 70-person dining room with a custom menu. To learn more and reserve your space, contact your Middleby representative. Schedule an appointment today.



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MEET THE MIDDLEBY CULINARY TEAM

Our exceptional culinary team is made up of creative experienced chefs with years of experience in the foodservice industry. Their art brings food science, innovation, and culinary skills to the ultimate chef's playground, the "MIK". Our team of forward-thinking ultimate purpose is to ensure your experience at the MIK and with our products, are exceptional.



► **Russell Scott, CMC**

Russell is the Corporate Chef and Vice President of Culinary for The Middleby Corporation in Lewisville, Texas. There he oversees all operations for the new 40,000 sq. ft. Middleby Innovation Kitchens. Chef Russell's experience within the Industry prior to his position at Middleby has been extensive. Chef Russell studied baking and pastry at Johnson & Wales University in Providence, Rhode Island. He is a Certified Master Chef (CMC) and Certified Hospitality Educator (CHE).

Kyle Wilson ◀

Kyle Wilson brings more than 20 years of experience in both the independent and corporate sectors of the restaurant and hospitality industry. Most recently Kyle was a Chef of a private 800-room conference center for Deloitte University. As a graduate of Sullivan University in Louisville, Kyle was able to learn from some of the best culinary instructors at one of the top 4 culinary schools in the country. With his many years of knowledge and experience, Kyle provides a great deal of creativity, passion, and excitement to every experience at the MIK.



► **Mike Elling**

Mike Elling is a Fort Worth native who began working in hospitality while in high school, cooking for several chain restaurants. He left the industry to pursue other opportunities which took him all across the United States. His love for food and service brought him back to the culinary world, so he earned a degree in Culinary Arts from the Art Institute of Dallas. Mike is a great asset as our Chief Steward, but provides much support to our culinary team and helps create a true farm to table touch.

Vignettes



► Reception ◀

Our new reception area, designed to offer a seamless blend of elegance and comfort. With thoughtfully curated spaces, we invite you to relax and enjoy a refined ambiance while you wait. Our commitment to exceptional service begins here, where every detail is crafted to enhance your experience.



► Automation ◀

Robotics are not a dream of the future, they are here today in the commercial kitchen, saving operators time and costs while producing a consistent product every order for every customer. Through demonstration, we help customers determine what is right for their specific needs and venue. Save on labor costs and explore how to automate your kitchen at the MIK.



► Brewing ◀

Ss Brewtech and Deutsche are leaders in on-premise micro and craft brewing. The MIK features full brewing potential with the Middleby offerings. Discover the fully functional 1-barrel and 3.5-barrel brewing systems with associated fermenting and brite tanks. Let's brew some beer and see how we can optimize your brewery's food program to complement those delicious drafts.



► Combi ◀

The Blodgett brand is synonymous with quality and reliability and for over a century has had a strong domestic market presence. Recently Blodgett teamed up with Houno, our European combi brand, to design one of the best combi ovens on the market. The Middleby Innovation Kitchen has every Blodgett Combi configuration live and ready to demo.



► Baking ◀

When it comes to baking, Middleby offers fifteen well-known brands dedicated to baking excellence. Our baking vignette is anchored by a Blodgett XR8, the reference standard for rotating rack ovens. It also includes Blodgett and Southbend convection ovens, the commercial kitchen workhorses. And, the all-in-one proofing and baking NU-VU X5. Experience the full line of bakery equipment at the MIK.



► Beverage ◀

Thirsty? Enjoy the latest in hot, cold, blended, ice cream, nitro coffee, and more at Middleby Innovation Kitchens. Live and ready to serve, our beverage line-up includes Taylor, Follett, Concordia, Synesso, Wunder Bar, and SkyFlo.



► Char-Grilling ◀

We are taking char-grilling to the next level with a broad line of products engineered to deliver the best-quality food grill after grill. The MIK features the latest automation in char-grilling with the NIECO flame broiler and the self-cleaning, infrared conveyor by CTX. Our popular classic char-grills from Magikitch'n and the legendary Southbend steak-house grill are ready for action too.



► Frying ◀

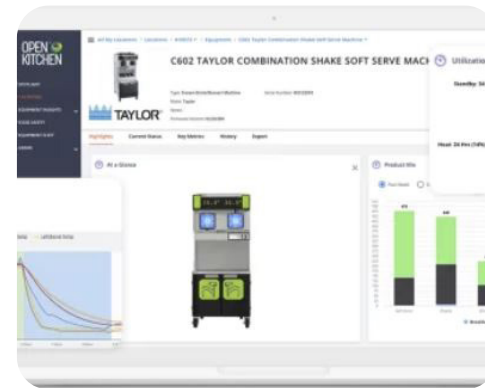
From Pitco, Ultrafryer, BKI, and PerfectFry, we have the best frying technology live and ready to demo. We have a fryer for every product and volume and are excited to demonstrate our high-efficiency, high-production fryers. Try an ROV, rack, pressure or ventless fryer.

Vignettes



► Griddling ◀

Automation and griddling come together at the MIK where we feature the Taylor double-sided clamshell grill for the best in griddling automation, period. If that level of automation isn't right for you, try the Lang clamshell grill for fast high-speed griddling. Our griddle innovation doesn't stop there. Come to the MIK and demo our ventless and induction griddles. But, before you leave, be sure to check out the reference standard in griddling – the Magikitch'n chrome griddle.



► IoT ◀

Open Kitchen IoT by Powerhouse Dynamics is fully operational in the MIK. Our facility is automated using Open Kitchen automation, food safety, and equipment connective modules. Learn how an automated kitchen saves time and labor in our immersive Open Kitchen training vignette. The features and benefits Open Kitchen are unlocked and ready for you.



► Pizza ◀

Traditional? Deep dish? Wood-fired? New York style? High volume or part of a larger menu offering, we have your pizza solution. Come cook live with fifteen brands dedicated to pizza production for every pie type. Our slicing, mixing, dividing, rounding, proofing, and baking innovations cannot be found under one roof outside of the MIK.



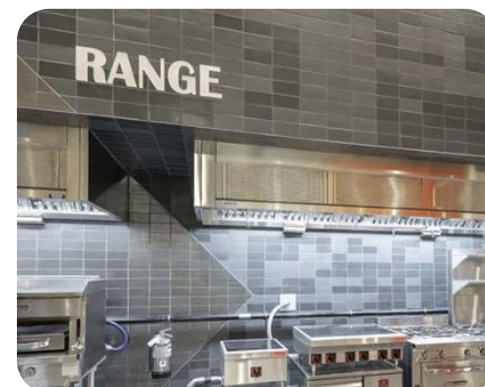
► Steam ◀

Steam it up! Middleby steam brands include the highly respected brands Crown and FirEx. See and test the variety of our offerings for all your heavy-duty steam needs. From compartment steamers, kettles, conventional tilt skillets, to automated pressurized skillets, the MIK has it.



► Induction ◀

Middleby induction technology delivers fast, precise cooking by heating only the cookware, reducing energy waste. It enhances kitchen safety and comfort by minimizing excess heat. With customizable designs, it's perfect for commercial kitchens looking to boost efficiency and sustainability.



► Range ◀

From gas to induction, the MIK has the highest quality and most energy efficient ranges to demo. Come cook on the legendary Southbend range with the their patented TruVapor Combi range technology or try the ultra-efficient, super responsive, and reliable CookTek stock pot, four-burner, and six-burner ranges.



► Ventless ◀

A full commercial kitchen without traditional ventilation? Come experience it at the MIK. Middleby has nearly a dozen brands with ventless cooking solutions and industry brands such as TurboChef and Blodgett leading the ventless offerings. We have 350,000 ventless systems operating around the world! Our ventless vignette is live with griddles, combis, fryers, rapid cook, and accelerated cook ovens.



► Ad Hoc Kitchen ◀

Design it, built it, test it, and tear it down until you have it right. Our Ad Hoc Kitchen is configured to help you design, test, and specify the absolute best kitchen for your application. Please contact our team to learn how we can build your kitchen.

MISC Spaces



► Cooking Suites ◀

Exploring cooking suites? Sweet! From Jade to Southbend, we have the perfect fit for your kitchen. Visit us to determine the best fit for your needs and we'll customize it for you.



► Dual Fuel Cooking ◀

Experience cooking with all five elements at the MIK. Let us demonstrate some of the most asked-about, sought-after products on the market from Beech, Josper, Jade, and more! The perfect dry steak dry-aged in the Carter Hofmann Tender Chef and cooked to perfection on the Josper Grill is a necessary indulgence.



► Service Center ◀

Our new state-of-the-art service center, where efficiency meets excellence. Designed to provide top-tier support, our facility is equipped with advanced tools and skilled professionals ready to enhance service trainings. Whether routine maintenance or complex repairs, we ensure a seamless experience with a focus on quality and customer satisfaction.

Dining Spaces



► Elements Table ◀

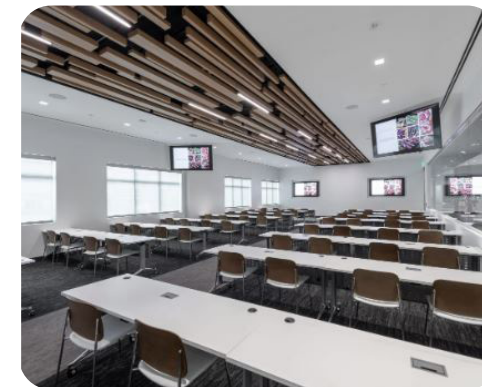
The five elements come together at our 14-seat chef's table experience. Our chefs will create a memorable Middleby dining experience featuring delicious multi-course meals prepared in Josper, Beech, Jade, Southbend, and Carter-Hoffmann using wood, fire, earth, water, and metal. This is the absolute best dining experience, anywhere. We look forward to hosting you soon.



► Dining Room ◀

Our 70-person dining room is the best way to start or end an event at the MIK. The Middleby corporate culinary team will bring your requests to life, from a casual meal to a fine dining experience. The dining room features a full bar powered by SkyFlo and wine selected from the Viking wine cellars. And, dine in confidence as our dining spaces are protected by Bluezone by Middleby air purification.

Meeting Spaces



► Training Room ◀

Conduct a training session at the MIK with the most advanced equipment and amenities in our state-of-the-art 70-person training room. Our training room is protected by Bluezone by Middleby air purification. Put your mind at rest and learn with Middleby.



► Conference Room ◀

Gather your team and meet in our private 12 seat conference room equipped with audio visuals and office supplies for your convenience.

HOW WOULD YOU LIKE TO MEET?

Connect with us to book one of our rooms designed to keep your team or customers at ease and focused. Whether you'd like to meet for a meeting, training, or a luncheon, we've created the perfect space for any gathering. The MIK team will ensure you have everything you need. From multimedia equipment to discussion boards and WiFi to food and beverage options, we have all that you need to complete your experience. Dining and meeting rooms are open to dealers, consultants, and end users.

MIK Courses

Make your reservations and grab a seat at the Middleby Innovations Kitchen in Dallas, Texas for hands-on educational training of the Middleby brand portfolio hosted by your Middleby Dealer Relations Team!

The Middleby MAINS, SERVED & BLEND Session Includes:

- Specialized courses for Consultants, End Users and Beverage Enthusiast
- Learning product details from the Middleby Brand Portfolio
- Hands on demonstrations and live action trainings
- Customized dinner experience
- Brand Portfolio and Design build training focus provides an overview of various products cooking, baking, holding and more!

**CONTACT US
FOR MORE
INFORMATION**



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