MIDDLEBY AUSTRALIA

is a proud Australian manufacturer of commercial kitchen equipment, specialising in Goldstein cooking equipment and Eswood warewashing solutions. We are also proud to represent a range of globally recognised Middleby brands, delivering cutting-edge technology and exceptional performance. From Mercury, Induc, Middleby Marshall, Pitco, Invoq, Lincat, Induc, Firex and Nieco, we provide comprehensive solutions for commercial kitchens of all sizes.

GOLDSTEIN AND ESWOOD FACTORY

Located in Sydney, Smithfield, the Goldstein and Eswood Factory is a centre of excellence in commercial kitchen equipment production. With a keen focus on safety, 5S methodology, quality and productivity, our facility boasts in-house fabrication capabilities, efficient sheet metal bending and punching machines and highly skilled labour.

SERVICE AND WARRANTY

Middleby Australia backs its products with a 24-month manufacturer's warranty for Goldstein and Eswood, Mercury and Hounö warewashing and cooking equipment. For all other Middleby brands a 1-year warranty applies.
Our commitment to service extends across the Sydney Metropolitan Area with in-house Service Technicians and reputable contractors. We also serve Regional, Rural Areas and States such as Western Australia, Victoria and Queensland.

SPARE PARTS

With a comprehensive spare parts inventory, Middleby Australia ensures boasting more than 20,000 components for assembly and spares, ensures we can meet all your equipment requirements promptly. Our commitment to excellence includes the use of genuine Original Equipment Manufacturer (OEM) parts, providing our customers with top quality solutions and the assurance of reliable repairs.
All spare parts are listed on our website and to help you find the right part, operator and spare parts manuals are available for download.

MIDDLEBY AUSTRALIA

- National sales offices and showrooms in Sydney – NSW, Victoria, Queensland and Western Australia.
- A proud legacy of quality manufacturing and customer focused service, offering comprehensive solutions for commercial kitchens of all sizes.
- Weekly capacity of 80-100 units across dishwashers, fryers and more.
- Functional testing facility ensures consistent quality.
- Commitment to safety and 5S manufacturing methodologies.
- Dedicated in-house service technicians supported by reputable contractors.
- Comprehensive service coverage across Australia.
- Extensive inventory of 20,000+ OEM spare parts.
- Genuine parts ensure reliable repairs and top-quality performance.
- Quick response to all equipment requirements.

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WA U2, 9 Meares Way, Canning Vale WA 6155

Goldstein



Goldstein manufactures a comprehensive range of commercial cooking equipment for the hospitality industry. The range includes both **gas and electric equipment**, designed with a focus on innovation, performance, and sustainability. Built using high quality materials, Goldstein equipment is made to withstand the demands of busy commercial kitchens while delivering long-term durability and reliability.

ESWOOD



Eswood is the professionals' choice for commercial dishwashing solutions, with a long-standing reputation for reliability and innovation. The range includes **undercounter, pass-through, and rack conveyor dishwashers**, all designed to deliver efficient and consistent results. Eswood equipment is built to handle demanding environments while maintaining high standards of performance and durability.

Pitco



Pitco delivers high performance frying solutions designed for **efficiency, consistency** and **oil management i**n commercial kitchens. Known for innovation, Pitco fryers feature advanced technologies and integrated filtration systems that extend oil life and maintain food quality. With a focus on ease of use, serviceability, and safety, Pitco remains a trusted choice for operators across the foodservice industry.

Invoq



Invoq combines Scandinavian design principles with advanced cooking technology to deliver high-performance combi ovens. Focused on simplicity, functionality and visual appeal, the range is designed to make everyday cooking more i**ntuitive and efficient**. Invoq ovens provide precision, consistency and ease of use, helping operators achieve excellent results with every service.

Middleby Marshall



Middleby Marshall offers a flexible range of conveyor ovens designed to meet the demands of high volume foodservice operations. Engineered for s**peed, consistency and efficiency**, these ovens incorporate advanced technologies to optimise cooking performance. With a focus on energy savings and reliable output, Middleby Marshall ovens deliver Perfection At Every Pass

Firex



Firex delivers advanced cooking solutions designed for **high volume food production** in professional kitchens. Specialising in multifunctional equipment, Firex combines precision, efficiency, and automation to streamline complex cooking processes. Built for reliability and consistent results, Firex supports operators with innovative systems that improve productivity while maintaining high standards of food quality.

Mercury by Middleby



Mercury offers dependable gas cooking equipment designed for modern commercial kitchens. Combining durability with practical design, the range features robust stainless steel construction, intuitive controls, and efficient performance. Built for ease of cleaning and servicing, Mercury equipment delivers **reliable results** while meeting the demands of busy foodservice operations.

Induc by Middleby



Induc delivers high performance induction cooking solutions designed for speed, precision and energy efficiency. Engineered with **advanced technology**, Induc equipment provides instant heat control and consistent results, making it ideal for demanding commercial kitchens. With a focus on safety, reliability and sleek design, Induc supports modern operators with efficient and responsive cooking solutions.