

WOW! Grilling System

Installed by Cheddar's Scratch Kitchen

The kitchen of today features new innovations that allows the equipment to enhance the grilling process. Cheddar's Scratch Kitchen is leading the way in kitchen automation by using the Middleby Marshall/CTX WOW Grilling System. This cooking system enables their restaurants to provide even more excellent and consistent food from scratch, while improving the speed of service to the table and reducing kitchen labor and food waste.

"Installing the WOW Grilling System allows our restaurants to save costs on labor and energy and also deliver a great-tasting, consistent product twice as fast," said Homero Ortegon, Chief Transformation Officer of Cheddar's Scratch Kitchen.

Cheddar's Scratch Kitchen was recently ranked # 1 at the Technomic Food Choice Awards for Consumer Brands. Currently there are over 160 Cheddars Scratch Kitchen locations in 23 states across the country.

Mr. Ortegon was recently introduced to the kitchen automation grilling concept by Middleby. "I visited the Middleby test



kitchen with our food to see for myself, and the unit cooked our scratch menu items even better than I had predicted," he said. "Fish, ribs and chicken were all perfect in only half the cook time."

Cheddar's Scratch Kitchen has been graciously serving made-from-scratch goodness since 1979. The American restaurant chain is based in Irving, Texas and is known for preparing their food from scratch in the kitchen every day using quality ingredients.

Cheddar's
SCRATCH  KITCHEN

*For more information on
Cheddar's Scratch Kitchen
visit www.cheddars.com*

***Perfect Food Cooked
From Scratch!***



WOW! Grilling System



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Call or text Mark at 847.830.8747 to arrange for your free airfare to see a demonstration.
For more information, contact msieron@middleby.com or visit www.ctxautomation.com