

Jefferies Industrial Conference, 2014 Selim A. Bassoul, Chairman and CEO August 13, 2014

Forward Looking Statements

Statements made in this presentation or otherwise attributable to the company regarding the company's business which are not historical fact are forward-looking statements made pursuant to the safe harbor provisions of the Private Securities Litigation Reform Act of 1995. The company cautions investors that such statements are estimates of future performance and are highly dependent upon a variety of important factors that could cause actual results to differ materially from such statements. Such factors include, but are not limited to variability in financing costs; quarterly variations in operating results; dependence on key customers; international exposure; foreign exchange and political risks affecting international sales; changing market conditions; the impact of competitive products and pricing; the timely development and market acceptance of the company's products; the availability and cost of raw materials; and other risks detailed herein and from timeto-time in the company's SEC filings.

Worldwide Market Opportunity

Segments Food Service Food Processing Residential Market Opportunity

\$4 billion

\$5 billion

\$1 billion





Premier Customers		Foodservice	Foodservice	
	NKIN' PAPA JOH	IS ERE WERE		
Pizza Pizza	Sara Lee	CFC Denny's	Culuer's BUTTER UNSTARD BUTTER BUNGERB	
	 Blue-chip custome Long standing rela Limited customer 	tionships	HUCKE, CHEESE'S.	
TACO BELL SANS	 Large installed bas Serve all food segret 	se	Where A Kid Can Be A Kid."	
Hormel	HOP TITALE Chick-fil;	A EXARCIS	Jollibee	
Red Lobster	Costco Paner BREAD		heesecake	
ENTE	RTAIN YOU'	BURGERS and FRIES	Factory	

New Product Pipeline

2013 INTRODUCTIONS

- Encore Oven <u>TURBOCHEF</u>
- Hoods/odor control with UV Britannia
- Low Oil Fryer Pirco
- Electric Pizza Oven BEECH OVENS
- Gas Combi Oven BLODGETT
- Q90 New Generation **—:**
- Broil Vection



- Infrared Buffet System/SinAqua CookTek
- Advanced Asian Cooking
- Lincat Vortech High Efficiency Fryer Lincat
- Ventus and bartender continuous tops imc



Foodservice

imc

PITCO

Holman

Middleby Marshall

2014 INTRODUCTIONS

- •Waffle baker with induction
- New Viking residential
- •Waste to resource
- •Waterless steamer
- •Warming production line
- High capacity fryer
- •WOW! 2 Oven
- •Even Broiler
- Fastest tortilla warmer
- Rethermalizer cabinets
 Pirco
- •30 second toaster
- •Energy Star line Viking Refrigerators
- Induction protein quick thawing OcokTek

VIKING

Industry Leading Brands

industrial processing/packaging/baking



#1 in hot dogs, bacon, sausage, ham and chicken forming#2 in industrial baking and packaging



New Product Pipeline

2014 INTRODUCTIONS

- Fastest Continuous Pepperoni Slicer
- RapidPak 4000 Thermoform Fill Seal Packaging Machine
- Robotic Models, 600 piece per minute hot dog loading, fastest in the market, more versatile and cost effective
- Advanced loader/packer: high speed hot dog loading
- Patented lubeless oven
- Advanced Bulk Packer
- Dual Oven Convection System
- Wide body product cooler

Residential Trends



- 2013 was the best year for existing home sales since 2006 (Natl Assn of Realtors)
- New home sales up 16.4% in 2013 (US Census Bureau)
- Consumer confidence up again in January, 2014, 80.7%
- Kitchen remodeling has risen 78% since 2010 (Appliance Magazine)
- New construction permits over 750k, up 50% in 2012 and 77% in 2013 (US Homebuilders Assn)

New Product Pipeline

Residential

2014-15 INTRODUCTIONS

7-Series Ranges French Door Oven Speed Cook Oven with TurboChef Technology Refrigerators Induction Cooktop

THE BEST OF THE BEST

JUST GOT BETTER

VAUNT



ELEVATION BURNERSTM Restaurant-caliber burners with 23,000 BTUs for a 25% faster boil.



PATENT-PENDING IDEVICES® OVEN THERMOMETER Bluetooth® ellows monitoring of food

temperature via any mobile device.



PATENTED VARI-SPEED DUAL FLOWTH CONVECTION SYSTEM

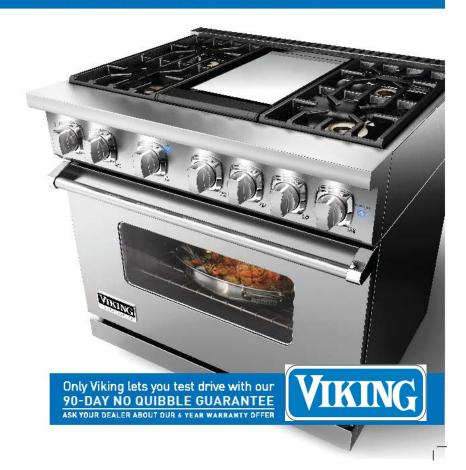
Largest, most powerful bi-directional convection fan provides maximum airflow and superior cooking results.



EXCLUSIVE GOURMET-GLOTM INFRARED BROILER Restaurant-grade broiling in an electric oven.

VIKINGRANGE.COM

THE VIKING PROFESSIONAL 7-SERIES RANGE



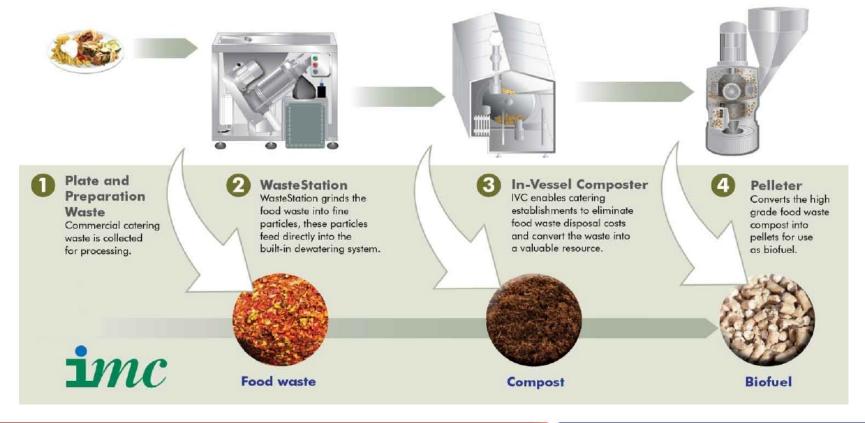
2014-2017 Growth Drivers

- Commercial Foodservice
 - Induction, drywell
 - Waterless steamer
 - Waste management
 - Holding technology
 - Kitchen of the future
 - Combi ovens
- Food Processing
 - Baking
 - Turnkey processing facilities
- Residential
- Emerging Markets

IMC Waste to Resource Solution

Complete from Waste to Resource

Food Waste to Biofuel - Waste to Resource



TurboChef Waterless Steamer

Steam and cook in the same oven

- Steaming without water, drain, water filters and deliming
- Annualized water savings for a seafood chain of more than 400 million gallons of water





SinAqua[™] Induction Waterless Food Holding System



Replaces traditional steam tables – no water, no plumbing, no spills, no leaks, no waterborne health risks.



We are Committed to our Community

We support culinary education:

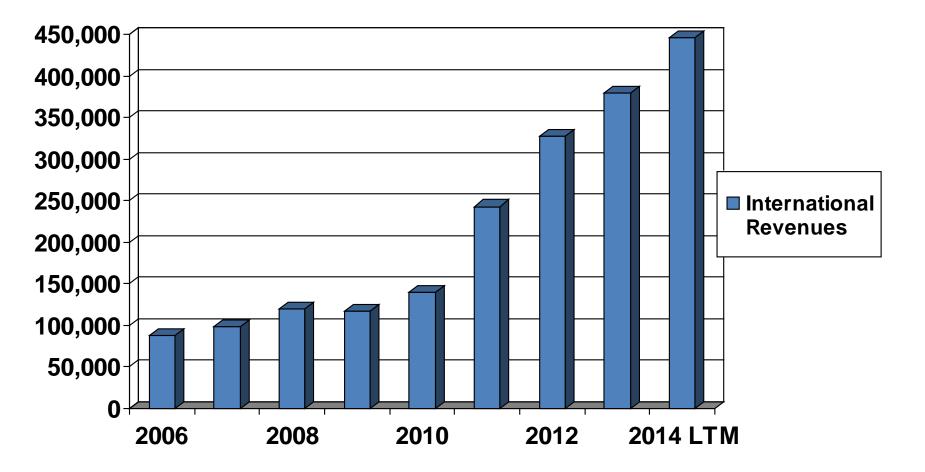
- ProStart Program, National Restaurant Association
- College of DuPage
- Johnson and Wales
- Kendall College
- Culinary Institute of America
- Local school districts in the communities we serve, K-12



Support local and national:

- Little City
- Clearbrook
- United Way
- Rainbows
- Feeding Greater Elgin
- American Cancer Society
- Ronald McDonald House
- Arby's Foundation
- City Year Chicago
- Hadassah Hospital
- Dana Farber Cancer Institute
- Museum of Science and Industry
- Chicago Urban League
- Boy Scouts of America
- Boys and Girls Club of Dundee Twshp Angel Guardians
- Many others in our community.

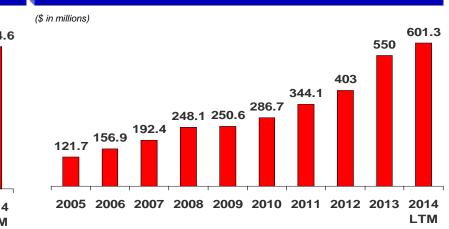
International Revenue Growth



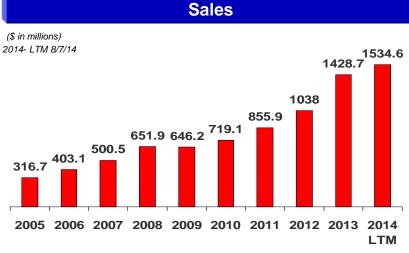
20% average growth in international revenues over past 5 years

Middleby Financial Performance

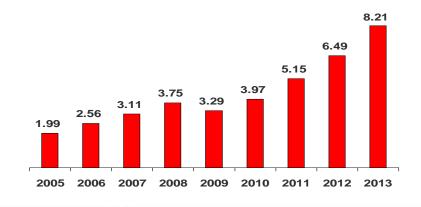
THE MIDDLEBY CORPORATION



Gross Profit



EPS



EBITDA

(\$ in millions)

