



## News Release

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### Convotherm presents Marine Version

**Egging, Germany.** Whether on river cruises, ferries, submarines, cruise liners or warships - the Welbilt brands are represented worldwide. The "Marine" versions of the Convotherm and Merrychef brands are particularly in demand. "Welbilt is the leading multi-brand supplier of commercial catering equipment to the marine market," said Dave Weightman, Global Key Accounts Manager for Marine & Hospitality at Welbilt. "With more than 110 new cruise ships in planning and the increasing modernization rate in some of the older fleets, we expect the marine sector to become one of the fastest growing areas within Welbilt.

#### Convotherm Marine Version

The marine version of the Convotherm 4 is particularly suitable for the hectic and confined working day on board a passenger ship. The robust and hygienic combi oven - like its accessories - has been designed according to strict guidelines and specifications to withstand not only the high vibration level on board but also the salty, corrosive environment and meet USPH guideline. The robust design is rounded off by stainless steel feet with which the appliance can be screwed or welded to the floor. The Convotherm 4 Marine versions are available as electrical appliances in seven different sizes with right-hinged door or disappearing door. The disappearing door is a practical and space-saving solution especially in a spatially limited kitchen. Users can also choose between two logical and intuitive operating systems for the user interface: easyTouch and easyDial.

#### Convotherm 4 on board of the Genting Dream

One of the locations of the Convotherm 4 Marine: The cruise ship Genting Dream by Dream Cruises. The cruise ship offers its more than 4,000 guests not only a large water park with 6 water slides, but also over 35 different gastronomic offers - from traditional Chinese cuisine to a Japanese sushi bar to fresh baked goods. The Convotherm combi ovens form the heart of the galley: they are used to prepare the numerous international specialities for the ship's restaurants, such as steamed grouper in Szechuan pepper bouillon. A total of 15,000 dishes are prepared each day with the Convotherm 4. "In order to cater for such a large number of guests, the Convotherm combi ovens play a very important role for us, as they can produce large quantities in precise cooking times. This is an essential factor for our daily operation. Convotherm combi ovens are also easy to use and anyone in the kitchen can operate them with ease," says Saifol Iskandar Ikhsan, chef at Genting Dream.

#### Hygienic solutions for use on the high seas

The Convotherm 4 Marine version is NSF certified and USPH tested and offers the highest hygiene standards. All areas with which the user comes into contact are made of an innovative material with silver ions. This ensures

that bacteria are difficult to transmit and can be spread further. The cleaning systems ConvoClean (in easyDial) and ConvoClean+ (in easyTouch) also offer a real relief in the hectic daily work on board: The cleaning process runs fully automatically in eco, express or regular mode. Since the containers with the cleaning agent are connected directly to the combi oven, the personnel does not come into contact with the cleaning agent. The cleaning agent is biodegradable. The processes can be monitored using the ConvoLink software package, which is included as an accessory in the marine version. With the help of the program HACCP protocols can be created and controlled or also own cooking profiles can be created and played on the device by USB stick. Networking of the combi ovens via LAN is also possible with the software. The combi oven is rounded off by modern water treatment systems for optimum water quality. Energy and water consumption has been further optimised compared to its predecessor, the P3, to make the unit even more energy-efficient and water-saving - ideal for use in locations such as cruise ships, where these resources are scarcer. "In addition to hygiene and stringent cleaning processes, the reliability of kitchen equipment is of enormous relevance when preparing food on board a ship," says Dave Weightman. "That's why with Welbilt's marine appliances we offer tailor-made solutions to make everyday work in the galley easier - whether it's networking of equipment, energy efficiency and water protection or the robustness of the appliances.

### **Precise cooking - whether on land or at sea**

With a tight schedule and several thousand dishes a day, it is important that they are prepared to a consistently high quality. The unique Advanced Closed System+ (ACS+) of the Convotherm 4 provides ideal steam saturation, automatic moisture adjustment in combined steam, fast and even heat transfer during hot air use and active supply and exhaust air control. This creates a uniform cooking chamber climate for all products - whether fresh, deep-frozen or pre-cooked - which guarantees evenly cooked and juicy dishes even when fully loaded. Optionally, the ConvoSmoke function can also be ordered for the Convotherm 4 easyTouch Marine: The built-in smoking function works fully automatically and reliably with the aid of a smoking box which is inserted into the combi oven. Thanks to the ACS+, no smoke escapes during the smoking process - at the same time a particularly high smoke concentration is produced, which ensures a more intensive flavour aroma.

### **Front cooking with the new mini**

With its silver body, a large window and a black control panel, the "little brother" of the Convotherm 4, the new Convotherm mini, is ideal for use in front cooking - whether in restaurants or bistros. This small all-round talent can be used for cooking, grilling, steaming, convenience frying, baking or regenerating dishes. The robust combi oven with its 51.5 cm width fits even in the narrowest kitchens, but at the same time offers a voluminous cooking space. In this way, large quantities can easily be produced even in small cooking areas at sea. The compact unit is equipped with the semi-automatic ConvoClean cleaning system, the Crisp&Tasty function for dehumidification in three stages as well as the Press&Go function, with which the most frequently used recipes can be started at the push of a button. The mini can be purchased with different bases, a flexible wall bracket or as a so-called stacking kit, in which two devices are mounted one above the other.

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### **About Welbilt, Inc.**

Welbilt, Inc. provides the world's top chefs, premier chain operators and growing independents with industry-leading equipment and solutions. Our innovative products and solutions are powered by our deep knowledge, operator insights, and culinary expertise. Our portfolio of award-winning product brands includes Cleveland™,

Convothem<sup>®</sup>, Crem<sup>™</sup>, Delfield<sup>®</sup>, Frymaster<sup>®</sup>, Garland<sup>®</sup>, Kolpak<sup>®</sup>, Lincoln<sup>™</sup>, Manitowoc<sup>®</sup>, Merco<sup>®</sup>, Merrychef<sup>®</sup> and Multiplex<sup>®</sup>. These product brands are supported by two service brands: FitKitchen<sup>®</sup>, our fully-integrated kitchen systems brand, and KitchenCare<sup>®</sup>, our aftermarket parts and service brand. Headquartered in the Tampa Bay region of Florida and operating 17 manufacturing facilities throughout the Americas, Europe and Asia, we sell through a global network of over 3,500 distributors and dealers in over 100 countries. We have approximately 5,800 employees and generated sales of \$1.45 billion in 2017. For more information, visit [www.welbilt.com](http://www.welbilt.com).

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