

News Release

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The Grand Finale of the Bocuse d'Or

Eglfing, Germany . . . Every other year, for two days, the population of the French culinary capital, Lyon, is augmented with fevered supporters and revered chefs from around the world – drawn to take part in the Bocuse d'Or finals during the SIRHA show. The pride, the passion, the very pinnacle of practiced culinary professionalism is “on show” to all attendees.

The 2017 Competition (January 24th & 25th) is a landmark final as it celebrates the 30th anniversary since its founder and gastronomic icon, Paul Bocuse realized a vision for a competition that demands the highest standards of excellence. For nineteen of the thirty years Manitowoc Foodservice's **Convotherm** brand has been “at the heart” of the competition kitchens.

Following in his fathers footsteps, the Presidency of Bocuse d'Or has been passed to Jérôme Bocuse, an accomplished chef in his own right. After preliminary rounds in just under sixty countries as well as semi-finals in Asia, Europe and the Americas, we will see culinary teams from twenty-four countries battling it out to create perfectly plated fish dishes and a presentation platter with a flair and creativity unique to each team.

Twelve competition kitchens are equipped to operate as “arenas”, as the team chef, his commis and coach from each Country push their own skills and the equipment to the limit. Under the control of these high-flying chefs, as they strive to capture the coveted Gold, Silver and Bronze medals is the “*fourth chef*” – the **Convotherm** combi oven – the choice for the Bocuse chefs and arguably the World's finest combi oven brand.

All 24 teams competing across 12 kitchens, over the two-day competition, will harness the latest Convotherm 4 OES 6.10 combi oven with easyDial™, for their prime cooking. They will also leverage another leading brand from Manitowoc Foodservice – **Garland Induction** – for the delicate and precise pan and sauté requirements.

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Photo Captions

Image 1 (Convotherm 4) The world championship of haute cuisine

Convotherm is once again a main sponsor of the Bocuse d'Or grand finale on 24 and 25 January 2017 in Lyon.

Image 2 (Jérôme Bocuse) Bocuse d'Or 30th anniversary

Jérôme Bocuse will be taking over from his father as the new president on the anniversary of this prestigious competition.

Convotherm Elektrogeräte GmbH

Convotherm Elektrogeräte GmbH is headquartered in the Upper Bavarian town of Eglfing. Founded in 1976, Convotherm produces combi ovens which have established themselves in both professional catering kitchens and non-commercial kitchens around the globe. To find out more, please visit www.convotherm.com.

About Manitowoc Foodservice, Inc.

Manitowoc Foodservice Inc. produces and delivers first-class food and beverage equipment for the professional catering market and offers its customers outstanding insights beneficial to both operators and end customers, joint kitchen solutions, culinary expertise and support and service for users of its products. With headquarters in the Tampa Bay region of Florida and 19 production facilities in North and South America as well as Europe and Asia, the company sells its products to more than 3,000 suppliers and dealers in over 100 countries worldwide. The company employs about 5,500 people and achieved an annual turnover of 1.57 billion US dollars (approx. 1.46 billion euros) in 2015. The company portfolio features 23 award-winning brands including Cleveland™, Convotherm®, Delfield®, Fabristeel™, Frymaster®, Garland®, INDUCS™, Kolpak®, Koolaire®, Lincoln®, Manitowoc® Beverage Systems, Manitowoc® Ice, Merrychef®, Multiplex®, Servend® and Welbilt®. For more information, please visit www.mtwfs.com.