

News Release

Date

03 February 2018

From

Press releases:

Amelie Wichert

lottmann pr

T +49 211 498 488 18

a.wichert@lottmann-pr.de

Sarah Galm

Convotherm Elektrogeräte GmbH

T +49.8847.67.840

sarah.galm@welbilt.com

The new Convotherm mini – the best of the smallest

Eglfing, Germany. Convotherm Elektrogeräte GmbH is launching its new Convotherm mini, a new innovative appliance and another generation of the combi steamer series. “Less is more” is true for the new Convotherm mini that offers a wide range of possible applications. With a width of only 51.5 cm, it fits in any kitchen and still offers an amazingly voluminous cooking chamber for efficient cooking processes, thanks to its ingenious design. The appliance has a high-quality appearance with an eye-catching silver body, a black control panel and an extra-large observation window.

Professional cooking in the smallest space

Thanks to its compact size, coupled with a large cooking chamber, the Convotherm mini is ideal for smaller and medium-sized operations. Even in the smallest of spaces, you do not have to do without a professional combi steamer. Its stacking feature allows to expand capacities without the need for extra space. Moreover, the combi steamer is fully compatible through the use of 1/1 GN containers and accessories (mini 6.06 2/3 GN). This allows to integrate existing trays without difficulties.

Easy operation and sophisticated cooking programs

Whether you are a system caterer, a restaurant chain owner, a bakery shop operator or a top chef, the combi steamers from Convotherm Elektrogeräte are made to meet your needs. Customers can choose between two user interfaces – the manual control variant utilizing buttons and a tilt selector switch, or the easyTouch® user interface with intuitive touchscreen controls. Using both manual and automatic cooking modes not only saves time and energy, but also relieves the workforce of stressful

workloads. For instance, results can be easily reproduced at the tap of a finger. With Press&Go, your personal cooking concepts can go into series production. Develop your own sophisticated cooking profiles and save them in the appliance with a photo to find them again. For optimal process reliability, your creations can always be retrieved at the tap of a finger, and can be transferred via USB with no restrictions. Information, such as size, browning level, or core temperature is not needed.

The combi steamer is a great relief for employees working in restaurant operations that require a lot of routine procedures. The cooking processes can be carried out independently by every team member after a short introduction. In addition, the “easyStart” function further simplifies use and offers baking and cooking for six different food categories. The clever cooking profiles provide you with suggestions for mixed loads and thus ensure the perfect utilization of your mini, even at peak times.

Safety through fully automatic cleaning

The ConvoClean system in the new Convotherm mini provides additional benefits: The new operating functions provide solutions for every user profile. The fully automatic cleaning process contributes to shorter changeover times - for instance, the new Express Cleaning feature makes a 10-minute cleaning operation possible even during operating hours. Another advantage is that the cleaning detergent container is connected to the mini and “disappears” in the base of the combi steamer, meaning there is no contact with the cleaning detergent when the process is started.

The leader in technology

With more than 40 years of experience in product development and thanks to continuous interaction with its customer base, Convotherm has the know-how to tailor their appliances perfectly to their customers’ needs. This includes the Convotherm mini, a compact combi steamer that has been proving itself for more than twelve years with its technological sophistication, ease of use and low service call rate. The compact combi steamer offers maximum performance at minimum energy consumption. Whether you are roasting, grilling, steaming, au gratin cooking, convenience deep-frying, baking or regenerating, the Convotherm mini is not only flexible in its use, but also enables consistent cooking processes and intuitive modifications at the highest standard.

###

Convotherm Elektrogeräte GmbH

The head office of Convotherm Elektrogeräte GmbH is in the Upper Bavarian town of Eglfing, Germany. The company has been designing cutting-edge combi-steamer technology since it was founded in 1976. A subsidiary of Welbilt, a business with operations all around the globe, Convotherm currently employs around 260 people.

www.convotherm.com

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. We offer fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Headquartered in the Tampa Bay area, Florida, and operating 17 manufacturing facilities throughout the Americas, Europe, and Asia, the company sells through a global network of over 3,000 distributors and dealers. The company has approximately 5,500 employees and generated sales of \$1.46 billion in 2016. Its portfolio of award-winning brands includes Cleveland™, Convotherm®, Delfield®, fitkitchenSM, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef®, and Multiplex®.

For more information, visit www.welbilt.com