



BRINGING **INNOVATION** TO THE TABLE

REIMAGINE THE FUTURE



INSPIRED BY SIMPLICITY. POWERED BY EXPERTISE.



WE ARE HERE TO **HELP**

It's in times of great uncertainty that we see the very best in the human spirit and although, as a industry, we've faced unprecedented challenges, the small acts of kindness and support have truly shone through.

At Welbilt, we are committed to supporting you, our customers, to do what is needed to diversify your business and your offering to succeed in the future.

Welbilt is more than a name – it's a promise

A promise to keep innovating. To keep evolving. And most of all, to keep bringing our customers the absolute best in foodservice solutions. While our name may have changed over the years, our defining spirit has remained the same... and at this crucial time for the foodservice industry, we've never been more determined to share this passion to support our customers.

Evolving with your world

From diversifying an offering to implementing stringent hygiene and effective social distancing measures, we know operators and their businesses are facing completely new demands. That's what has motivated us to produce this guide, giving you a useful reference point to understand how your existing Welbilt equipment has the flexibility to allow you to adapt to new ways of working, cooking trends and menu variations.

Support when you need it most

Our product portfolio is packed full of innovation. From the use of the latest technology, to features designed to enhance hygiene and cleanliness, our appliances support you, to produce varied food and drink offerings. Not just limited to the equipment, we also provide comprehensive service and warranty packages, culinary support and product training.

ADVANCING YOUR AMBITIONS

LOADED WITH INNOVATIVE FEATURES AND TECHNOLOGIES, YOUR CONVOTHERM COMBI OVEN IS PERFECTLY PLACED TO HELP YOUR BUSINESS TRANSITION TO A NEW WAY OF SERVING YOUR CUSTOMERS.

Features such as Convotherm's ACS+ with Crisp&Tasty, the Regenerate+ function on our easyTouch® or the overnight cooking programme, your oven can easily be adapted to suit the new way of producing your menu. What's more, enhanced hygiene features come as standard, including a unique coating to reduce the transfer of bacteria and ConvoClean+, a fully automatic cleaning programme complete with a steam disinfectant cycle, designed to sterilise the cooking chamber.

 Find out more www.convotherm.com

A takeaway from the new normal

Offering a takeaway menu that was originally designed for customers to dine creates its own challenges. From how best to keep the food hot, to maintaining the flavour and texture the customer demands, is key.



Crisp&Tasty - With five levels of dehumidification, Convotherm's Crisp&Tasty mode is designed to produce food that is tender inside yet super-crispy outside in minimal time. Ideal for battered or breaded products, such as fish, chicken or chips, the mode also achieves an outstanding taste and texture of grilled meat such as chicken breast and burgers.

Respecting the social distancing

How to maintain the recommended social distancing measures in a kitchen is going to be one of the biggest challenges facing your business. With Convotherm's built in features, output can still be achieved, with a reduced staffing level.



TrayView - Capable of rolling mixed loads, the display shows you precisely what is being baked or cooked on each shelf and how much time is still remaining. The appliance signals when the product is finished. Every time the unit door is opened, TrayView recalculates the cooking and baking time for each shelf separately.



ecoCooking® - An energy saving feature which is designed for long cooking times, such as overnight. This especially gentle cooking process delivers consistent results, without the need for the operator to be present.



Press&Go - With Press&Go, you can start cooking immediately by simply pressing a preset product icon. The preheat, compensation for heat loss, for example when the door is opened or with differing load quantities, as well as the selection of the baking and cooking modes takes place automatically.



Safety and Hygiene in focus

We understand that hardworking foodservice businesses have many things to consider at this crucial time, with safety and hygiene being two of them. Did you know, your Convotherm oven has a number of built-in features to help?

Hygienic Touch - Covering all the main areas that come into contact with the user: The control panel, door handle, and recoil hand shower Convotherm has utilised an innovative material containing embedded silver ions, which:

- Offers a permanent antibacterial action
- Helps to reduce the transfer of bacteria



ConvoClean - Developed for maximum flexibility with minimum consumption. Using fully automatic technology, you can select eco, express or regular mode. A final steam-disinfection and drying cycle guarantee optimum levels of hygiene.

- Maximum food safety thanks to the fully automatic process
- Single-touch start



Because space is precious

Now, more than ever, maximising space in your kitchen is vital, so having equipment that's versatile, compact or both is key.

Convotherm Mini - Thanks to their very design, combi ovens are extremely versatile. With your Convotherm Mini this versatility doesn't come at the cost of kitchen space.

With more than 10 models in the range, including the unique 'mini-mobile', a fully self contained unit, the Convotherm Mini range takes many of the features of the larger models, concentrating them into a compact footprint.



EXPANDING YOUR OPPORTUNITIES

AS THE MARKET BEGINS TO OPEN ONCE AGAIN, THE NEED TO REMODEL KITCHENS, REDESIGN FRONT OF HOUSE SPACES AND OPERATE WITH REDUCED RESOURCES IS EVIDENT.

Your Merrychef high speed oven is ideally suited to help you create an entirely new way of operating. From streamlining front-of-house operations and delivering consistent, high-quality hot food, to freeing up space, reducing the need for multiple appliances and increasing throughput in a kitchen, your Merrychef oven can assist you in multiple different ways.

When speed is everything

With social distancing set to be part of everyday life for some while to come, queues are going to appear longer and fast throughput to delivery will be essential. Your Merrychef high speed oven is capable of cooking up to 20x faster than a conventional oven.

A streamlined vision

The new normal will show not only that speed of service needs to be maintained, but that businesses will need to reduce the number of contact points that employees have with each other, as well as the food, equipment and utensils.

Your Merrychef eikon® oven is a versatile all-in-one unit that can effortlessly switch between cooking, toasting, grilling and reheating. Virtually eliminating the need for multiple small cooking appliances, it simultaneously frees up cooking space in your kitchen.

PPE Compatible

Personal protective equipment such as gloves and masks will likely become an expectation in the months ahead, helping to reduce the spread of infection and protect your staff and your customers. But how will this work with operating your kitchen equipment? From the practicalities of heat and the comfort of staff, to the complexities of touch screen operation - it's all something to consider.

Your Merrychef high speed oven can help you overcome many of these challenges. A highly insulated cavity keeps the heat inside the cooking chamber, while the cool to touch exterior and constant supply of cool air over the top of the door and handle help to maintain comfort.

The coactive touch-screen display and intuitive menu is fully compatible with protective gloves, keeping germ transition to a minimum, works with single touches and is easy to clean.

Merrychef Culinary Section - A resource designed to support you in your business

In many cases, it's not as simple as just adapting your existing recipe to deliver a takeaway offering that achieves the same level of quality, consistency and flavour. Thought has to be given to the speed in which a meal can be cooked, how it will withstand transportation and delivery, and how the flavour and temperature will be affected. To support you in creating a menu, Merrychef's Culinary Section provides you with all the resources you will need to create, adapt and store your recipe collection.

Ready Recipes

A library of delicious recipes from across the world, each specifically designed for your particular Merrychef high speed oven. The methods used have been performance-tested in our Merrychef culinary centres to achieve the perfect serving temperatures and top-quality results.

- Browse a vast collection of recipes
- Search by model, course or cuisine
- Create your own cookbook
- Simply transfer (via USB) to your oven

MenuConnect

MenuConnect is the easy to use software by Merrychef. It allows you to administrate your recipe collection, edit your individual cookbooks and make them ready for upload on your oven via a standard USB memory stick.

- Familiar easy to use interface
- Multi-language display
- Preset oven temperatures
- Organise and manage cooking groups
- Programme ovens together or individually
- Install oven software updates
- Upload oven recipes

Chef's World

Discover inspiration from around the world and get to know some of the Merrychef development chefs. This section of the site offers you the chance to experience a wide range of cuisines, find out some of our favourite recipes and even add them to your own cookbook.

My Cookbook

The place for you to store your own personal cookbook, update the latest recipes and to register your Merrychef high speed oven.

 Visit www.culinary.merrychef.com

 Find out more www.merrychef.com





CRAFTED FOR EVERY TASTE

HOT DRINKS-TO-GO HAVE BEEN SOMEWHAT OF AN INSTITUTION IN THE UK IN RECENT YEARS. YOUR CREM TRADITIONAL ESPRESSO MACHINE HAS BEEN DESIGNED WITH THIS IN MIND, ALLOWING YOU TO BEGIN A TAKEAWAY DRINKS OFFERING WITH EASE.

From a unique UK-led design feature on many of Traditional Espresso machines to the ability to maintain delivery times and capacity from a brewer or serving station, even when maintaining a social distance, the Crem range is able to support your hot beverage offering.

It's all about the cup size

While most espresso machine models are manufactured to fit the smaller cup sizes traditionally served on the continent, all Crem units destined for the UK are designed with a clearance of between 124-130mm between the spout and the drip tray. This means they can easily fit a standard 12oz cup, or even a 16oz cup in the larger models.

Size (oz)	Size (ml)	Height (mm)
4oz	114ml	65mm
8oz	227ml	90mm
12oz	341ml	115mm
16oz	455ml	136mm

Let's get into the flow

It's not just being able to fit a large cup, but it is important to be able to fill it too. Your Crem traditional espresso machine models can be volumetrically pre-programmed to give an exact amount of espresso for each shot. Not only does this help to achieve a consistent take-away coffee offering, but also manages margins and stock levels across your business.



Find out more www.crem.coffee



CREM Serving Concept

For those businesses needing to serve large volumes of fresh take-away filter coffee, keeping a check on queues in order to maintain social distancing amongst your customers, the Crem serving concept, complete with a range of fast bulk brewing systems comes into it's own.

Getting a brew on

In order to reduce wait times without compromising on the quality of the coffee being served, turn to your brewer.

The Crem Mega range is able to brew 12 standard 8oz cups (230ml) in just 7 minutes. With manual water refill options available, the units can be positioned where required, maintaining social distancing for staff and customers alike.



The mobile solution

If the 'new normal' means your business can't serve hot drinks at the counter whilst maintaining adequate distance between staff and customers, the Crem Serving Station offers a solution.

Highly-insulated for optimum temperature retention, it's suitable for hot and cold drinks and no power is requirement, drinks can be served anywhere.



It's all about convenience

To minimise customer and staff contact, particularly on high-risk surfaces such as coffee machines, the Crem Serving Station has the option of fully customisable lids.

Whether used to highlight the beverage for convenience and to minimise the need to touch, or to promote a brand, price point or promotion, the lids help to make each serving station unique.





We appreciate and welcome interest in Welbilt's products and services. It is the company's goal to share our extensive expertise with existing and prospective customers. Questions, comments, and feedback are an important factor in the way we do business.

You can also follow or contact us via:



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