

Talk with Manitowoc



Our know-how, *your success*





### **Manitowoc Foodservice**

A step ahead. Manitowoc Foodservice is a world leader in innovative foodservice kitchen and restaurant equipment solutions. We represent some of the worlds most recognized and trusted equipment brands in the food and beverage industry. We are a comprehensive, one-stop source for all of your equipment needs – and much more. We take a holistic to create solutions for foodservice kitchens. We integrate our diverse product portfolio into efficient, high performance solutions that save customers space, time, energy and water – all of which helps improve profitability. Talk with us about Cleveland, Convothem®, Delfield®, Frymaster®, Garland®, Lincoln, Manitowoc® Ice, Merrychef® and Multiplex®. We have the equipment, the technical knowledge, and the culinary expertise to suport your business the best it can be. Talk with Manitowoc and you'll discover that when it comes to best-in-class equipment, we deliver nearly all of them. Built to perform. Built to last. And built around real culinary insights that help keep your menu on trend, your people up to speed and your tables full to capacity. Turn our know-how into your success.

**For more information, visit [www.manitowocfoodservice.com](http://www.manitowocfoodservice.com)**

### **Manitowoc Foodservice UK**

Our distribution hub for Northern Europe is based in Guildford, UK with dedicated sales and service team.

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# Our know-how, your success

The foodservice world is constantly changing. New menus from operators bring innovation, reflecting and affecting consumer tastes and trends.

As one of the World's leading foodservice equipment manufacturers, Manitowoc Foodservice has over 70 years' experience in working with global brands, regional chains and national caterers, large and small.

We strive to understand our customers' businesses and offer relevant insights combined with award-winning equipment, solutions and services that deliver a healthy return on investment.

We invite you to "Talk with Manitowoc". The following operators did just that...

## ● AREAS, Spain

AREAS uses a range of equipment for its busy airport restaurants and coffee shops where speed of service and ease of use are important.

"For me, Manitowoc differentiates itself a lot because of the service they provide you, it is not just the service but, in our personal case as a company, it is the fact that I can have them on the phone, and it does not matter what day or time it is."

*Juan Bautista, Chef Manager of AREAS group.*

## ● REWE, Germany

REWE is the second largest food retailer in Germany, based in Cologne. The company has just launched a new QSR-Chain called "MADE by REWE".

"We were used to Merrychef and Convotherm equipments which deliver a high quality of food to our customers. Opening this new concept was a real opportunity to enlarge our portfolio of Manitowoc products while hoping these other products will get the same quality level and reliability."

*Christiane Speck, General Manager MADE by REWE.*



### House-of-brands

Manitowoc Foodservice produces high-performance products for modern catering kitchen and foodservice operations from ovens, ranges and fryers to refrigeration, freezers, icemakers and beverage dispensers. The company's brands include Convothem, Merrychef, Lincoln, Manitowoc Ice, Frymaster, Garland, Multiplex, Cleveland.

Discover our know-how through our brands and experience the benefits of talking with Manitowoc.

#### ● Roosters Piri Piri, UK

Roosters offer food that tastes home-cooked and needs equipment to deliver consistency and reliability.

"Equipment needs to be easy to use in standard operation. With all the equipment we are able to remotely link to the operating system and where applicable upload menu's and cleaning schedules. We have an ongoing relationship with Manitowoc that is only set to get stronger."

*Khalid Mirza, Group Managing Director.*

#### ● Café Chi, UK

Café Chi is the latest venture from Arora Hotels. Named after the acronym for which it stands Convenient; Healthy; Indulgent; Café Chi aims to provide customers with exactly that, a convenient location, serving healthy, yet indulgent food at extremely good value.

"Despite being so close to their desks, our customers are time precious, and therefore we aim to get customers through in a maximum of 90 seconds from first contact. To do this meant that we had to embrace state of the art technology to allow this to happen."

*Chris Cooper, Managing Director of Excel Hospitality, the Food and Beverage operation of Arora Hotels.*





# Talk with us about combi steamer cooking



Anyone who has ever worked with a Convotherm knows how our pioneering products inspire better food preparation. Under the claim "Your meal. Our mission", our combi steamers "Made in Germany" provide the answer to all your varied needs. Passion is behind Convotherm: passion for excellence, for creativity, for partnership – and for making you even more successful.

#### **Convotherm 4 – designed around you**

The new Convotherm 4 range of combi steamers brings an unprecedented quality of design into the professional commercial kitchen.

The entire range of Convotherm combi steamers includes seven sizes, with six different models.

- **Redefined: clear design meets functionality**

The new Convotherm 4 design is ideal, also for "front of house cooking". Developed in strict adherence to the principle of "form follows function", clear aesthetics are combined with a new dimension in intuitive operation, serviceability and quality.

- **The new standard in flexible, reliable cleaning**

ConvoClean+ and ConvoClean have been developed to deliver maximum flexibility with minimum consumption. And fully-automatic cleaning means you avoid any contact with chemicals. With a new range of operating functions and a single dosage option, these cleaning systems can satisfy absolutely every profile.

- **Lower operating costs while helping the environment.**

Every Watt and litre count. Convotherm 4 stands for a new class of resource consumption. Using hydroelectric power and heat produced from biomass for production at our Eglfing site sends the clear message that sustainability starts back at the factory for us.

- **Your cooking results in focus**

The legend lives on! The Advanced Closed System+ (ACS+) offers perfection in the 3rd generation. It delivers the ultimate in even cooking, with results always optimised to your requirements.

#### **The mini series - maximum performance with minimum effort**

The mini series combi steamers are the perfect kitchen all-rounders for: Roasting, Grilling, Steaming, Au gratin, Convenience frying, Baking, Regenerating

The small dimensions speak for themselves – with a width of only 51.5 cm, they will fit in every kitchen. It's easy to see exactly what's inside thanks to the large viewing window.

The high-quality silver finish is ideal for front cooking areas in restaurants and shops.

#### **Awards**

FCSI EMEA Manufacturer of the Year 2011 - Award for Innovation in Equipment Design for Convotherm mini 2in1.



Talk with Manitowoc.





# Talk with us about accelerated and rapid cooking



- **A new meaning of fast food. Increase your turnover with great food fast at the touch of an eikon™.**

Merrychef® is one of the world's leading designers and manufacturers of advanced cooking products. The company has been pioneering the use of accelerated cooking technologies since the 1950s - and still remains a leading innovator. We continuously invest in research and development and collaborate with leading food manufacturers and food service providers in order to reduce meal preparation times, cut down on waste, improve food quality and increase the profits of our customers.

- **Rapid Cooking - the fastest way to a delicious snack**

Crispy delights to take away in seconds; now possible with our new eikon™ e2 and eikon™ e4 appliances that are up to 15 x faster than traditional cooking methods. Our latest technology is a combination of microwave and hot air impingement or planar plumes. This enables you to open up completely new opportunities to provide exceptional dishes in "fast food" times, all cooked to order.

- **At the touch of an eikon**

Now you can benefit from the new trend within the appliances in our range; the Merrychef eikon™ range has been designed to deliver restaurant-quality food in "fast food" times. The best part is the ultra-simple operation of our icon-driven menus; ensuring that every customer receives every dish in exactly the same first-class quality, regardless of who prepares it.



### Merrychef accelerated ovens are

- Easy to use
- Guaranteed perfect results every time
- Reduced queuing and service times
- Improved safety
- Cost effective
- Minimise lifetime operational costs



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**Frymaster** 350F 350F

3000

1 2 3 4 5 6 7 8 9 0/10

11 12 13 14 15 16 17 18 19 20

**Frymaster** 380P 380P

1 2 3 4 5 6 7 8 9 10

11 12 13 14 15 16 17 18 19 20

# Talk with us about frying



- **Trusted. Proven. Preferred world-wide.**

As restaurant operators are pressured to do more with less, Frymaster's state-of-the-art equipment can help improve profit margins with labour and energy-saving features, contribute to green and sustainability initiatives, safeguard workers, and move customers toward healthier eating. Frymaster offers a complete line of superior quality commercial deep fryers for the foodservice industry in both gas and electric models.

Frymaster's GREEN family of fryers are environmentally friendly, offering green benefits that range from reduced oil use to using less energy to operate. Reducing the amount of used oil introduced into the waste stream and incorporating industry-leading energy efficiency technologies has helped Frymaster fryers meet and exceed federal ENERGY STAR® efficiency standards in the U.S.



- **Frymaster's new OCF30 Oil Conserving Fryers use 40% less oil, 10% less energy** and deliver the same outstanding performance as fryers almost twice their size.

- **SMART4U™** – controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance.

- **Innovative safety** – features offer proprietary advantages over other fryers – automatic high-limit reset and audible alarm if 2nd drain valve is opened.

- **The optional Oil Attendant™** – feature automatically replenishes oil from Jug-in-box (JIB) conveniently located inside the fryer cabinet.

## Awards

Voted Overall Best in Class in the Fryer category for 13 consecutive years by Foodservice Equipment and Supplies magazine - NRA Kitchen Innovation Awards winner in 2012. GFEN Blue Flame Award winner in 2009 and 2011.



Talk with Manitowoc.



# Talk with us about ice



Manitowoc Ice has built its reputation on developing the most innovative and reliable ice solutions for the foodservice industry. Our appliances offer reliable, energy saving and pioneering technology for everyday use. Substantial warranties periods reflects the high expectations in quality and the machines fast production demonstrates the power of the Manitowoc ice collection. The substantial product range includes machines for making octagon, cubed, nugget, flake and scale ice- for all kind of applications.

Our newest ice machine - Indigo™ - means ice assurance - never worry about ice again. Indigo does this through a series of technological advancements.

## ● Intelligent Diagnostics

Manitowoc's new Indigo offers an internal communication system that never sleeps. Constant monitoring of electronic systems means that if issues arise they are immediately noted and can be addressed.

## ● EasyRead™ Display

The Indigo makes communications between staff and the ice machine easy. The easy to read display panel offers staff step-by-step instructions for things like cleaning or changing the water filter.

## ● Energy-Management

For years Manitowoc Ice has been a leader in providing ice machines that are not only dependable but are also good for the environment. Being able to control energy and water consumption is not only good for the environment but it also reduces the cost of ownership.

## ● Ice Assurance

Ice is always there, where and when you need it. Whether you need 200 kilograms of ice or 1300 kilograms, the Manitowoc Indigo delivers the highest quality of ice to serve your customers.

## ● Active Clean

Food safety issues are always a concern. Having automated systems in place to initiate regular cleaning, sanitizing, and de-scaling cycles ensures that the foodzone is regularly maintained.

## ● Service and Support

Quick, reliable diagnosis of an ice machine is essential to keep operations running smoothly. Manitowoc's Indigo gathers information 24-hours a day. This collection of real-time data enables quick and accurate diagnosis of any problem. Diagnosis can begin remotely before a service technician is at the door.

## Awards

Voted Overall Best In Class in the Ice Machine category for 10 consecutive years by Foodservice Equipment and Supplies magazine - Best new Catering Equipment Innovation Award at Gulfood 2013 - Seatrade Insider Cruise Awards 2013



Talk with Manitowoc.



Deifield

REFRIG 38°	CHILL 39°
THAW 45°	FREEZER 37°

Versa Drawer®

# Talk with us about refrigeration and freezing



- **Refrigeration is the foundation of any foodservice program**

Being able to customise your refrigeration is essential to workflow. Delfield refrigerators, freezers and prep stations allow total flexibility in kitchen design while providing dependable, energy-efficient performance. With an expanded offering that now includes R290 gas and glycol options, our refrigeration line is guaranteed to exceed your expectations.

- **Prep Stations**

Prep stations are the hub of the kitchen and need to be flexible, ergonomic and above all robust. Available in a variety of sizes and options to offer ultimate flexibility all Delfield stations are insulated with a thick 60 mm polyurethane foam to keep the heat out and the cold in for efficient operation. In addition, the multifunctional Versa Drawer allows operators to prepare food in environments with superior functionality and the assurance of food safety.

- **Standard and Plus Refrigeration**

An outlets refrigeration needs cover a vast range of requirements, and therefore it is essential that the refrigeration solution is flexible enough to suit the location. Featuring CFC free, fire retardant foam insulation the range includes chefs counters, drawers or even a combination of both.

## Awards

Voted Overall Best in Class for Chef Counters and Prefab for 10 years by Foodservice Equipment and Supplies magazine.



Talk with Manitowoc.



CTI  
CONTROL PANEL

1 2  
3 4

+

-

8

9

0

1/2

CAUTION  
HOT SURFACE

Lincoln

1/2

8

9

0

+

-



# Talk with us about conveyor ovens



- **Lincoln – Perfect Timing, Perfect Results**

For over 25 years, Lincoln has been producing conveyor ovens. Utilizing air impingement technology, Lincoln has revolutionized the way in which foods are cooked. As a result, Lincoln's high-performance conveyor baking platforms are considered the best in the industry.

Lincoln Impinger™ ovens allow for rapid heating, cooking, baking, and crisping, enabling even high-volume operations to fill customer orders rapidly. This technology enables high quality foods to be cooked perfectly with a minimal cook time.

Lincoln's CTI digital countertop impingers put large oven capacity almost anywhere it's needed - small enough to fit on most commercial countertops, but large enough to replace a half-sized convection oven or up to five microwave ovens.



- **Bake Faster. Bake Better**

Increase capacity. Save Energy. Reduce bake time by as much as 15-30%.

- **Performance you can see!**

FastBake technology allows the ovens to provide a higher level of heat transfer to food, thus reducing cook times. Computational Fluid Dynamics (CFD) allows designers to see the flow and intensity of liquids, gases, and air. Using this software to view impingement airflow from one orifice, it is possible to see that FastBake transfers heat more efficiently than any other air impingement oven, creating a faster and better quality bake.

- **Quality you can taste**

FastBake's technology also improves the quality of bake. For example, a better snap for the bottom crust of a pizza or improved dough structure at interface, as well as enhanced crispness and uniform baking over all surfaces. FastBake can also improve flavour retention, a key element to customer satisfaction and enjoyment.

## Awards

Voted Overall Best In Class in the Conveyor Oven category for more than ten years by Foodservice Equipment and Supplies magazine.



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 **Garland**

# Talk with us about surface cooking



Garland has been one of the foodservice industry's premier providers for more than 120 years.

As a long-standing partner of leading catering and foodservice firms, Garland appliances undergo serious and frequent testing in everyday situations. As well as high-performance cooking and grilling solutions, Garland specialises in a wide range of innovative, high-performance induction cooking zones.

All our products stand for simple work processes, maximum efficiency and outstanding cooking results.



## ● Garland Induction - Ultra-precise temperature control

The benefits to cooking with induction are enormous - unparalleled precision, efficiency, speed and energy savings, to mention just a few. And with Garland's innovative RTCsmp® (real time temperature control system – multi-point) technology, you're getting more precise and responsive heat detection than ever before. RTCsmp® technology perfectly matches the pan or pot's base material with the cooking settings. Continuous automatic measurements in the pot or wok base maintain a constant temperature throughout the entire cooking time. This ensures the equipment is safer to use and longer lasting, especially in the case of pans with a sandwich-layer design and aluminium core. Our induction range includes solutions for virtually any application. In addition to versatile countertop models with ceramic hobs, woks, and griddles, we have available a range of built in appliances for cooking or hold solutions.

### Awards

NRA Kitchen Innovation Awards Winners:  
2009: Garland Xpress Grill - 2012: Garland Induction Griddle - 2013: Garland Induction Braising Pan



6000XL

Talk with Manitowoc.



# Talk with us about blend-in-cup beverages



Multiplex is a world-leading manufacturer of beverage dispensing systems for the foodservice industry. Multiplex dispensing systems simplify the dispensing of soda, beer. In addition to its extensive range of beverage dispense systems Multiplex has now introduced an innovative equipment platform for blended beverages.

The new Multiplex Blend-In-Cup Workstation makes it easy to add blended beverages like smoothies, frappes and flavor over ice drinks to your operation.



- **Get popular, high profit blended drinks with an automated, easy-to-use workstation**

With an all-in-one convenient footprint, the new Multiplex Blend-In-Cup Workstation takes the guesswork and the mess out of making delicious and nutritious smoothies, frappes, blended ice beverages, and so much more.

- **Exclusive easyToUCH™ Control**

Easy to use icon based touch screen control makes beverage preparation and inventory management easy. The control panel offers visual training, cleaning, maintenance, and data collection information.

- **Built-in nugget ice machine**

The built-in nugget ice machine delivers the perfect ice type for all kinds of specialty beverages and maintains high-volume drink capacity even during peak hours.

- **Multi-product dispenser plus two mixing stations**

Productivity is built-in. Beverages are prepared and ready to go in less than 40 seconds. Dual mixing modules improve throughput even more.

- **Built-in refrigeration for storage & dispense system**

Convenience and food safety are also built-in. Storage cabinet holds up to 8 beverage flavors. The dispense pump system will handle small particulates and all product is stored at food safe temperatures.



Talk with Manitowoc.



# Talk with us about steaming



- **Cleveland takes steam cooking to the next level**

Cleveland is the only manufacturer that specializes in the design and manufacture of steam cooking equipment. Kitchens that utilize steam cooking technologies are able to increase cooking speed, reduce waste, improve menu quality, and save energy, helping to create more efficient work spaces. Cooking with Cleveland Steam-Jacketed Kettles still remains one of the most energy efficient and productive commercial cooking appliances on the market today. Ideal for soups, sauces, pastas, gravies, stews, rice and more, the kettles provide ultra efficient energy transfer and uniform heating, which saves energy.

- **Power Pan™ Series Tilting Skillets: High productivity, Unmatched Performance**

You won't find a more versatile piece of cooking equipment in any kitchen. Skillets can do it all, from grilling and braising meat to steaming vegetables and rice to simmering soups and sauces. The best part is you can cook almost any menu item in this one type of equipment, instead of needing, three, four or more different kinds of kitchen equipment. Many kitchens find them indispensable in preparing most of their menu items, often purchasing several for the same kitchen.

Every Cleveland skillet is designed with our exclusive high efficiency heating system ensuring fast, even heat distribution. "Splash-proof" solid state temperature controls allow for worry-free cleaning and precise temperature control within -15°C variance assuring even and consistent cooking. All skillets are made of durable stainless steel with structurally reinforced bottoms guaranteed against warping, and have bead blasted cooking surfaces to help prevent sticking.

## Awards

Voted Overall Best in Class for Braising Pans/Tilting Skillets for two years and Overall Best In Class in the Steamer category for ten consecutive years by Foodservice Equipment and Supplies magazine.



# Talk with us about Service & Solutions



Today's customers demand and expect the highest levels of aftersales service for their kitchen equipment. We at Manitowoc Foodservice recognise that the availability and uptime of key kitchen equipment is critical within a foodservice environment to achieve both customer satisfaction and business profitability goals.



## ● A strong and skilled network

From our factory trained, audited and approved service network across EMEA, we deliver best in class service for all the products within our extensive equipment portfolio. By clearly branding our service channel and closely auditing the quality and performance of service and support delivered we can ensure that our customers can be confident in the quality and availability of aftersales services available for their Manitowoc equipment.



All Manitowoc Foodservice equipment is backed by a network of authorised service partners that have been selected by us for their technical capability, professionalism and responsiveness in supporting our equipment. All Manitowoc Foodservice approved services are guaranteed and use only genuine factory parts to ensure optimal equipment performance, increased reliability and improved life expectancy.



To Learn about our Service partners visit our website:

[www.manitowocfoodservice.com/e-imea/minisite/service](http://www.manitowocfoodservice.com/e-imea/minisite/service)





# Talk with our culinary team



On-Staff Chef Advisors provide culinary consultation on functional design and recipe development, Manitowoc Foodservice enlists the expertise of a full team of passionate and highly experienced chefs – brought together from all sectors within the catering industry award – in optimizing food ideas through equipment performance. The majority of our chefs have 20 or more years of experience in real-world kitchens, and they are deeply steeped in the technical understanding of the individual

equipment brands they serve. We study culinary, consumers, and technology to create integrated food environments that are key ingredients in all your most important recipes. Through our partnerships, programs, and practices, we immerse ourselves in the food world, keeping abreast of the latest applications so we can design the best equipment to make it possible.



# Talk with us about Energy efficiency and Sustainability



## ● energy efficiency

When it comes to going green, no one offers a broader portfolio of “green” products than Manitowoc Foodservice. We pioneered the EnerLogic™ program to help operators maximize energy savings and profit by identifying the most energy-efficient and environmentally responsible equipment in our portfolio. The EnerLogic program recognizes energy savings related

to utilization of water, electricity, and gas. Products qualify for the EnerLogic™ seal by meeting third-party requirements set forth by the ENERGY STAR program, the California Energy Commission and the Federal Energy Management Program. All 1,000 qualified Manitowoc Foodservice products support the LEED® Green Building Rating System™ established by the U.S. Green Building Council.

## ● sustainability

At Manitowoc Foodservice we believe it is our mission to be a responsible manufacturer, industry leader, and employer, not only for this generation, but for future generations. We routinely engage our customers, industry partners, employees, strategic suppliers, domestic and international government agencies and associations, and the communities that we serve around the world.

In 2010, Manitowoc Foodservice’s sustainable product designs were validated by our customers through their continued investment in our foodservice equipment, even during recessionary markets. We attribute this to our innovative product designs that help customers operate in both a more environmentally friendly and a more profitable manner.



# Our products' range



Steam Jacketed Kettles, Braising Pans, Tilt Skillets  
[www.clevelandrange.com](http://www.clevelandrange.com)



Combi Steamers  
[www.convotherm.com](http://www.convotherm.com)



Custom Production Centers, Prep Tables, Refrigerators,  
Freezers, Chef Counters, Serving Lines  
[www.delfield.com](http://www.delfield.com)



Gas & Electric Fryers, Filtration Equipment, Water-Bath  
Rethermalizers & Pasta Cookers  
[www.frymaster.com](http://www.frymaster.com)



Electric & Gas Ranges, Ovens & Broilers, Griddles & Grills,  
Countertop Cooking, Induction  
[www.garland-group.com](http://www.garland-group.com)



Impingers, Conveyor Ovens, Toasters  
[www.lincolnfp.com](http://www.lincolnfp.com)



Cube, Flake & Nugget Ice Machines, Ice Storage Bins, Ice  
Dispensers  
[www.manitowocice.com](http://www.manitowocice.com)



Microwave Combination Ovens, Accelerated Cooking  
Technology®, MenuKey™  
[www.merrychef.com](http://www.merrychef.com)



Remote Recirculation Soda Systems, Long Draw Beer  
Systems, Pre-chillers  
[www.manitowocbeverage.com/us](http://www.manitowocbeverage.com/us)



## MANITOWOC FOODSERVICE

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