

FOR IMMEDIATE RELEASE

16 July 2024

A CULINARY SPECTACLE CONCLUDES WITH RESOUNDING SUCCESS

Penang, Malaysia – 16 July 2024 - Support from Convotherm and Merrychef proved integral to the **Battle of the Chefs 2024** as it reached its grand finale on **June 29, 2024**. This prestigious event was held at the SPICE Arena in Penang and was presented by Convotherm, Merrychef and Chefonic. Guests witnessed an overwhelming participation of more than 1,100 culinary maestros, submitting a total of 1,300 entries across various categories in a thrilling three-day competition.

In a remarkable display of culinary expertise, the event was attended **by 84 World Chefs certified International Judges** and **53 aspiring Judges**, whose expertise discerned the finest culinary creations. The competition area featured state-of-the-art Convotherm combi ovens and Merrychef high-speed ovens.

A Testament for Cutting-Edge Culinary Equipment from Industry Leaders

In an interview with **Chef Bernd Uber, Honorary Judge and acclaimed International Chef**, he stated, “I was blown away by the equipment that was supplied, what the equipment can do is absolutely outstanding...all you have to do is program it, and tell the equipment what you want to do, and it should be perfect every time.” **Chief Judge Chef Willment Leong, a WORLDCHEFS Continental Director and Chairman** was also impressed by the outstanding performance of the equipment. “Convotherm and Merrychef are a big help in terms of the competition and in real-life foodservice operations.” He highlighted features of the brands that set them apart in the industry, “Convotherm, I’ve been using since I was a very young chef... the strength of Convotherm is the consistency.” He also addresses the rapidly evolving quick service needs in the food service industry with, “Merrychef is not only a speed oven, it’s a solution.”

Royal Presence and Culinary Innovations at the Event

The highlight of the event was the appearance of Her Royal Highness, The Tengku Ampuan of Pahang, Tunku Azizah Aminah Maimunah Iskandariah binti Almarhum Sultan Iskandar Al-Haj. Participants and guests were treated to an exclusive walkthrough led by Her Royal Highness, showcasing the latest innovations in culinary technology.

The booth, in partnership with Chefonic, featured the brands Convotherm, Merrychef and Tecnomac. At the cook-chill concept area, exclusive demonstrations by guest chefs took place. Talented culinary leaders Chef Leslie Teong, Master Chef Rosemah, Chef Randall Chen, and the PCS Culinary team gave demonstration sessions displaying the revolutionary cook-chill technique, using Convotherm maxx pro 10.10 and the Tecnomac Mint 5. This saves time and ensures optimal freshness. Some concepts included Plant-based Wellington, a decadent chocolate tree dessert and flavourful smoked meat.

Guests witnessed an impressive grab-and-go concept featuring the newly launched Merrychef 12e and the Convotherm Mini 6.06. They also had the opportunity to experience KitchenConnect®, a cutting-edge cloud technology that seamlessly connected 34 Merrychef and Convotherm ovens throughout the competition and booth area, providing valuable real-time insights.

There were also two exclusive mainstage demonstrations. Chefs Vincent Ling and Eric Koh showcased the Convotherm 6.06 Mini Mobile, highlighting its multi-tray cooking capabilities and compact design. Eric Koh returned with Chef Jae Han to showcase the Merrychef conneX 12e.

Sponsored Competition Categories and A Showcase of Excellence and Talent

Sponsored competition categories included M30: Convotherm Roasted Duck in “Asian Style”, M31: Convotherm Roasted Chicken in Freestyle, M32: Convotherm Combi Oven Set Dinner Challenge, M33: Merrychef Main Course I – Fish or Seafood and M34: Merrychef Main Course II – Duck. These events highlighted the unique and innovative features of the equipment.

Doi Thi Ngoc Diep, Gold medalist from Vietnam was excited to compete and gave an impressive execution of her skills, “I can bring all the flavours of Vietnam here to this competition” she explains her efforts in the challenge with, “I used the low temperature to steam my chicken first, after that I raised the temperature to roast...Just after 15 minutes the skin was very nice and that how I got this gold!” She was impressed with the Convotherm’s performance in the heat of the competition. “I had a very good experience! The function of this oven is very easy for people...The preheating time is very short, so it doesn’t take long to get the correct temperature for baking.” These features make the Convotherm ideal for chefs in a fast-paced competition setting.

A Student at UOW Penang, **Travis Eng Jing Xuan, achieved a silver medal** in the Merrychef Seafood section. He was surprised by the speed of the oven. “It’s very fast and efficient. It was way faster than I expected, and well within my time management expectations.” Travis is excited to have placed in this year’s competition as it was his first time competing!

The Battle of the Chefs 2024 presents an unparalleled opportunity for chefs to push the boundaries of culinary creativity and excellence using state-of-the-art equipment. With the backing of pioneering brands like Convotherm and Merrychef, this event unites chefs through a shared passion for multicultural dishes and the art of cooking. As innovative techniques continue to evolve, the culinary community eagerly anticipates the next exciting chapter in this extraordinary journey.

For more information, please visit www.welbiltasia.com or contact **Pamela Lin** at Pamela.Lin@welbilt.com.

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Event: 19th Edition of Battle of the Chefs Penang

Date: 27-29 June 2024

Booth: 21-24 & 05-10

Location: Spice Arena, Penang

About Welbilt, Inc.

Welbilt, Inc., an **Ali Group** company, 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™**, **Convotherm®**, **Fabristeel®**, **Frymaster®**, **Garland®**, **Koldtech®**, **Lincoln®**, **Merco®**, **Merrychef®** and **Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket service; **FitKitchen®**, kitchen systems; and **KitchenConnect®**, cloud-based open platform. Headquartered in the Tampa Bay region of Florida and operating manufacturing facilities throughout Europe, the Middle East, Africa, North America, South America, and Asia Pacific, we sell through a global network of distributors, dealers, buying groups and manufacturers' representatives.

For more information, visit Welbilt.com

About 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.

For more information, visit www.convotherm.com

About Merrychef

With over 70 years of unparalleled expertise and state-of-the-art technology, our customers can depend on us for innovative thinking and product solutions that are as fresh as their ingredients. That is why we're setting new standards for speed of service, always raising the bar for high-quality guest experiences. From small coffee shops to global chains, from fast casual to fine dining, Merrychef is the first choice for high-speed ovens, delivering fresh, hot food on demand.

For more information, visit www.merrychef.com

About Tecnomac

For over 40 years Tecnomac, a division of Castel MAC, has been researching, manufacturing, and selling, all over the world, foodservice equipment and machines for gastronomy, bakery, pastry and ice-cream production. Known as one of the leaders in the production of retarder provers, Tecnomac has been developing and manufacturing refrigerated cabinets and a wide range of blast chillers-freezers through technical innovation by adopting the most innovative technical solutions.

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