



Marine

Tailored food & beverage equipment solutions trusted by the world's top cruise lines.

Why choose Welbilt?

Innovation

Increased sanitation solutions

Welbilt's world leading marine brands

Tailoring your galley

GalleyCare®

Training and menu development

Customer insights

KitchenConnect®

Environmental innovation at sea

Contact us





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Why choose Welbilt?

No other galley equipment manufacturer brings together as many leading global brands as Welbilt, with specialist products compliant with marine environments. At Welbilt, we understand your need to ensure the smooth running of your galleys, enhance safety on board and have the ability to serve up the world's finest cuisine.

All our appliances are built and equipped with the most innovative technology and integrate our unique connectivity system KitchenConnect®, optimizing the use and function of your equipment and streamlining your galley.

We will support you throughout your journey with Welbilt's own industry leading global solutions. All of our products are backed by KitchenCare® – our aftermarket, repair, and parts service. We're with you all the way!



Intuitive user interfaces for easy operation

All of our brands have, or are being adapted to have, our standardised controller. This incredibly user-friendly and intuitive controller makes operation easy for you and your staff, with language-neutral full touchscreens that anyone can understand.

Our standardised controller is an icon-driven user interface with a large colour display. Multi-stage cooking profiles can be easily programmed directly on the user interface to simplify operation and reduce staff training.

Effortless cleanliness and uncompromising hygiene

Throughout our history, Welbilt and its industry-leading brands have integrated sanitation standards into our product development with cleanliness and safety at top of mind.

Dedicated Marine-focused global team

We operate in more than 100 countries globally, across the Americas, Europe, Middle East, Africa, Asia-Pacific and Australia. Our products, services and solutions are marketed through a worldwide network of over 5,000 dealers and distributors for our well-established and recognized brands.



Culinary support

Our Marine team work with you to train you and your staff, so you can get the maximum use out of your equipment. With our global team of culinary chefs we work with you to ensure you can deliver the perfect menu, consistently every time.

Andreas Rabenseifner, Senior Application Chef from our culinary training team and marine culinary specialist works acts as a specialist advisor on the needs of the marine sector, whilst collaborating on specific projects aimed at the ferry and cruise operators. Rabenseifner also holds an advisory role with regards to menu development, providing guidance for Welbilt's customers.

Manufacturing

Our global manufacturing facilities are some of the most advanced catering equipment plants in the world. Our Merrychef factory in Sheffield, UK is one example of our ability to customise orders and build to demand.

Industry leading service support and warranties

Even before your equipment arrives at your restaurant, we're by your side to help you install, monitor, and maintain the powerful equipment driving the heart of your business. With our extensive global network of service experts and technicians, going forward you can always count on having the support you need, right when you need it.

That's the same connectivity we harness to enhance the visibility of your business, with leading data analysis to give you up-to-the-minute intelligence on your workflow. Together, we'll not only prevent issues before they happen – we can even help you discover new opportunities for growth and greater efficiency.

Testing

We are committed to rigorous product testing and continuous product development, enabling us to guarantee best-in-class, reliable products which guarantee performance.



Innovation

With more than 60 years of expertise, Welbilt has built a reputation for delivering innovation that transforms the way professional kitchens operate. Since introducing the world's first commercial microwave oven in the 1950s, Welbilt has continued to pioneer award-winning technologies that set new standards in performance, efficiency, and safety. From high-speed ovens to fully connected kitchen solutions, every product is designed with a deep understanding of the demands of modern foodservice and the unique challenges of marine environments.

Welbilt's commitment goes beyond equipment – it's about empowering chefs and operators to serve world-class cuisine while ensuring smooth, safe, and efficient galley operations. Every appliance is

engineered with marine-specific features, such as glue-locked screws, high-quality stainless steel for long-term durability in corrosive saltwater environments, and door and tray restraints to secure equipment.

Special voltage configurations are also available, tailored to customer requirements, ensuring reliable operation in diverse vessel power systems. Combined with innovative technologies that maximise functionality, reduce energy and resource consumption, and streamline workflows, these features give crews the tools they need to deliver excellence at every service. This dedication to innovation and reliability has made Welbilt a trusted partner for galleys worldwide.



Increased sanitation solutions

In marine environments where space is limited and food safety is paramount, Welbilt is committed to providing solutions that prioritise hygiene and sanitation. The Covid-19 pandemic underscored the importance of rigorous standards, and Welbilt continues to lead with technologies designed to minimise contamination risks while ensuring efficient galley operations.

Merrychef high-speed ovens exemplify this approach: NSF compliant and operating at temperatures around 500°F (260°C), they significantly reduce bacteria during the cooking cycle. With accessories and paddle systems that limit direct food handling, they simplify both food preparation and cleaning.

Other Welbilt brands also integrate advanced sanitation features.

Convotherm combi ovens include HygienicCare door handles with antibacterial surfaces and automated cleaning systems, reducing manual intervention and ensuring consistently high hygiene standards.

Manitowoc ice machines use antimicrobial materials and self-cleaning functions to maintain pure, safe ice production.

Delfield refrigeration units incorporate easy-to-clean stainless steel interiors and smooth, seamless designs to prevent dirt buildup, while Garland induction systems reduce open flame cooking, lowering airborne grease and contaminants.

Together, these and many more innovations demonstrate Welbilt's ongoing commitment to helping marine operators maintain the highest levels of food safety, cleanliness, and crew confidence at sea.





Welbilt's world leading marine brands

No other galley equipment manufacturer brings together as many leading global brands as Welbilt. Welbilt provides the world top chefs in the Cruise Lines industry with leading equipment and system solutions.

 COOKING	 REFRIGERATION	 WASHING & WASTE MANAGEMENT	 ICE & BEVERAGE DISPENSE	 BAKERY	 COFFEE MACHINES	 ICE CREAM, GELATO, SOFT-SERVE & SHAKE	 MEAL DELIVERY, PREPARATION & STORAGE SOLUTIONS	 CONTRACT, DISTRIBUTION & SERVICE
       		 	   		  			 



MERRYCHEF®

[Visit Merrychef website](#)



Expanding Your Opportunities

The Merrychef conneX®12 is a reliable, high-speed marine oven that cooks, toasts, grills, and reheats food up to 80% faster than conventional methods, replacing the need for multiple appliances. Built from high-grade stainless steel to meet the demands of a corrosive marine environment. It is designed to endure the elevated levels of vibration and shock for Marine application. It features an easy-to-use 7" HD touchscreen and new generation easyTouch®2.0 intuitive controller, Wi-Fi and ethernet connectivity for remote menu updates. Its patented easy-access front-mounted air filter and sealed rounded cavity makes it easy to clean.

Supplied with stainless steel mounting brackets for bolted or welded installation, the conneX® 12 Marine delivers fresh hot food quickly at the touch of an image.

The Merrychef patented panini grill adds versatility with a simple paddle-loading system and three kit options. With configurations for paninis, subs, bagels, quesadillas, or flatbreads, it delivers fast, easy-to-use performance that enhances the all in one cooking capability for the conneX 12 at sea.



CONVOTHERM®

[Visit Convotherv website](#)



Combi ovens at the heart of the galley

The Marine versions of the Convotherv combi ovens make catering plain sailing, even when seas are rough. Designed and built to meet the hectic and varied demands within the confined working spaces on board ship, our combi ovens enable you to consistently serve the world's finest cuisine 24/7. Food is at the heart of the cruising experience for large numbers of discerning international guests. There can be no compromise on quality or quantity. Whether à la carte, buffet, plate banquet or snack, the combination of the Convotherv maxx pro and the mini can produce large quantities of food in very precise cooking times, offering maximum flexibility in terms of steaming, smoking, grilling and baking. The most innovative technology helps you to efficiently produce high quantities of every meal type and always of the highest consistent standard.



ambach
marine

[Visit Ambach website](#)



Robust Quality, Indestructible Passion.

For over 70 years, Ambach has been at the forefront of designing and crafting professional kitchens. With nearly 15 years of experience working with major cruise lines, we bring unparalleled expertise to the table. We blend our extensive knowledge of manufacturing and craftsmanship to deliver kitchens that are not only beautiful but also reliable and high-performing. Our cooking lines are specifically engineered for the unique demands of onboard environments, ensuring they are far more than just modified “land” appliances. Our goal is to enhance your profitability by providing equipment that boosts productivity, offers unmatched reliability, and delivers extended service life. We collaborate with you to create the ideal kitchen – perfectly tailored to your needs, personality, and style.



Cleveland

[Visit Cleveland website](#)



Timeless Quality, Trusted For Life

Cleveland Range proudly supports the marine industry by providing durable, high-performance cooking equipment designed to withstand the rigors of life at sea. From efficient steamers and kettles to versatile tilt skillets, our products are built for reliability, compactness, and ease of use in confined spaces.

With a commitment to quality and innovation, Cleveland Range helps marine kitchens deliver consistent, high-volume meals while maintaining efficiency and minimizing maintenance, ensuring smooth sailing for onboard culinary operations.

Frymaster®



Designed to make daily filtration easy, quick and efficient

Frymaster's durable portable filters are designed to support routine oil filtration which preserves oil life and maintains consistent fried food quality. Crumbs, sediment, and by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and frypot cleaning is in place. The filters' powerful 4 GPM, 1/3 H.P. heavy-duty pump circulates the used oil through the filter media to trap the crumbs, sediment, and by-products that compromise flavor profiles and reduce useful oil life. The pump then returns the clean filtered oil back to the frypot. Cleanup is easy, simply remove the filter media.

The 5' wand returns filtered oil with ease, amply reaching the frypot to wash crumbs from the walls and the bottom. The wand suction line heater eliminates clogging with all oil types. Used oil is pumped from and filtered oil is returned to the frypot. Frymaster's portable filter supports the range of Frymaster and Dean fryers.

GARLAND®

[Visit Garland website](#)



Bring Your Passion to the Surface

Garland commercial cooking appliances for marine vessels are designed to meet the unique challenges of life at sea, offering durability, efficiency, and performance in even the harshest marine environments. From ranges to clamshell grills, our products are engineered to withstand the rigors of the sea while delivering reliable service for crew members and passengers alike. Whether outfitting a cruise ship, luxury yacht, or a ferry, our innovative solutions ensure that your vessel operates smoothly and safely, with energy-saving features and easy maintenance to maximize operational efficiency on every voyage.

INDUCS®

[Visit Inducs website](#)



The Best in Induction Technology

The remarkable advantages of Inducs induction technology have also been firmly established in marine applications. Key benefits, such as rapid heating and the generation of substantial power with significantly lower energy consumption, make it highly efficient.

Additionally, Inducs induction offers exceptional precision in maintaining the desired temperature, drastically reduces heat radiation, and provides outstanding operational safety. These features make Inducs RTCsmp induction particularly well-suited for use on board ships.

Lincoln®

[Visit Lincoln website](#)



Consistency You Can Count On®

Lincoln Conveyor Ovens are the leading continuous cooking solution for the food service industry. Utilizing the latest advancements in air impingement technology, Lincoln ovens enable rapid heating, cooking, baking, and crisping of foods in various sizes, suitable for any application. They are available in countertop or free-standing models, and can be powered by gas, electricity, or electric ventless options for any installation.

easyTouch® controls allow you to adjust belt direction, temperature, cook time, and save settings for future use. With the ability to display up to 8 pre-set recipes, operation is as simple as pressing a button.



Delfield

[Visit Delfield website](#)



Our best-in-class team provides premium serving, fabrication, and refrigeration solutions for our partners

Delfield helps customers create custom solutions to solve their equipment needs. We strive to help your future proof any operation with the ability to be flexible. In today's environment, we never know what tomorrow brings. Hot or cold products, hot products served next to cold products and vice versa, Delfield flexible 'Flexi' products have you covered with an investment that will last through all menu changes and operational needs.

Multiplex

Ice & Beverage
Systems
SERVEN

[Visit Multiplex website](#)



Unleash the Future of Beverage Dispensing

Multiplex is a leading manufacturer specializing in beverage dispense and cooling solutions. With a strong focus on quality, innovation, and sustainability, our facility in Halesowen, UK, is the international base for beverage equipment production, distribution, and service.

As part of Welbilt, a global leader in commercial foodservice equipment, we leverage decades of expertise to deliver cutting-edge technologies to some of the world's most renowned brands in the beverage and hospitality sectors. Our products are designed to ensure exceptional performance, energy efficiency, and reliability, supporting our customers in creating outstanding experiences for their consumers.

Scotsman

[Visit Scotsman website](#)



The industry's only comprehensive solution for highly efficient, superior-performing ice systems

We proudly offer the widest range of equipment and ice shapes, designed to deliver the ideal solution for every customer worldwide.

Scotsman Marine is exclusively dedicated to the Cruise Ship segment, providing equipment specifically engineered to meet the stringent demands of this market. Our marine line fully complies with all relevant regulations governing the industry.

No matter your ice needs, Scotsman Marine has you covered: from ice cube machines in various sizes and capacities, flake ice machines, and countertop ice and water dispensers, to water coolers and ice crushers. Whatever your requirements, we deliver reliable, top-quality solutions tailored to your marine environment.



[Visit VAIR website](#)



Innovative Technology for Premium Frozen Drinks

We design and manufacture high-quality slush and cold drink machines built on vertical ventilation, energy efficiency, and user-focused design. Compact yet powerful, V AIR machines deliver fast performance in minimal counter space, with high quality stainless steel components engineered for high-humidity environments, making them ideal for marine use.

Frozen drinks are ready to serve from as little as 20 minutes, with automated functions and electronic controls ensuring simple operation. With the fewest parts on the market, cleaning and maintenance operations are quick and efficient.

Expand your drinks offer with frozen cocktails, mocktails, frappés, isotonic drinks, sugar-free slushies, frozen coffee, smoothies, bubble tea, iced tea, juices, and more.



Wexiödisk^W

[Visit Wexiödisk website](#)



Reliable warewashing solutions at sea

Wexiödisk develops reliable, purpose-built warewashing solutions that keep cruise ship and marine operations running smoothly, ensuring uninterrupted service for both guests and crew. With cruise ships carrying up to 6,000 passengers and operating as many as 70 dishwashers around the clock, efficiency and dependability are critical. Wexiödisk provides customised solutions designed for vessels of all sizes, from large cruise ships and ferries to smaller ships and offshore platforms.

Built specifically for demanding marine environments, Wexiödisk systems combine compact, ergonomic design with robust stainless-steel construction, delivering long service life, high reliability, and minimal downtime. They also prioritise sustainability, featuring technologies like ECO-FLOW heat recovery to cut energy use and PRM pre-rinse units to reduce water, detergent, and waste. With production in Sweden using 98% recycled stainless steel – the highest standard in the industry – Wexiödisk ensures durability, efficiency, and reduced environmental impact.



WMAXX
WAREWASHING



***MAXXimum efficiency, MAXXimum reliability,
MAXXimum energy savings.***

Our product range covers all the needs of the food service industry – from glass-washers, hood-type and under-counter dishwashers to flexible, highly efficient tunnel machines. Each WMAXX Marine solution is tailor-made to meet the specific requirements of your vessel, ensuring a perfect fit for any galley layout or operational demand.

Available in special voltages to suit diverse marine power systems, our premium, energy-saving machines deliver consistent performance under the toughest conditions at sea. Coupled with our unrivalled after-sales support, WMAXX provides complete peace of mind with a warewashing solution built for reliability, sustainability, and long-term efficiency.



[Visit EGRO website](#)



Innovation in Coffee for Cruise Ships

Egro is a leading brand in fully automatic coffee machines, renowned for precision engineering, reliability, and innovative solutions tailored to diverse needs. With decades of experience, Egro is synonymous with quality and advanced coffee technology.

Flexible Solutions: Egro offers a range of customizable coffee machine setups to meet the unique requirements of marine environments.

Marine-Grade Durability: Built with high-quality stainless steel, Egro machines are resilient against corrosion and ideal for harsh sea conditions.

Compact Design: Optimized for space-saving installations, perfect for cruise ship environments.



RANCILIO
SPECIALTY

[Visit Rancilio website](#)



Elevating Coffee Excellence at Sea

With cutting-edge technology and centenary expertise, Rancilio machines ensure consistently exceptional espresso, overcoming the challenges of marine conditions. Built for durability and ease of use, Rancilio machines minimize downtime and maintenance while backed by robust global support networks.

Rancilio Specialty blends precision technology with artisan quality to meet the expectations of the most discerning guests. Whether enhancing the luxury brand image or offering top-tier specialty coffee, Rancilio Specialty machines provide a seamless fusion of performance, compact design, and reliability.



[Visit Carpigiani website](#)



Guaranteed Trustworthy Service For Your Peace Of Mind

Established in 1946, Carpigiani is a global leader in premium gelato and soft serve machines, showcasing Italian technology, refined aesthetics, and the widest product range on the market. With the flexibility to accommodate all requests – whether gelato, soft serve, frozen yogurt, shakes, slush, pastries, or whipped cream – Carpigiani delivers quick turnaround times backed by the strength of a trusted global brand. Its robust machines are built to last, so reliable that the company offers a unique buy-back program after 10 years to refurbish, recycle, and resell, reinforcing both sustainability and value.

Carpigiani is equally committed to supporting chefs and operators, offering tailored training either on board or at its renowned Gelato University in Bologna, the world's largest international gelato school established in 2003. These programs empower professionals to expand flavour ranges, improve product quality, and master authentic gelato-making techniques, ensuring consistently high taste and better soft serve products worldwide.



[Visit Bongard website](#)



***Dough preparation, dough division and moulding,
fermentation & conservation and baking
equipment, adapted to your needs***

As manufacturers and specialists of bakery equipment in France since 1922, we are proud to support bakers in marine environments whose primary vocation is to feed the ship and also create a relationship with those around them.

Efficiency is our number one promise, backed by solid technical support, available 365 days a year, all over the world, to ensure your performance and enhance your expertise.



[Visit Merco website](#)



Serving Quality on Demand

Whether you're keeping crispy foods at their peak or maintaining flavor and temperature until the moment of service, Merco CrispyMax®, MercoVisual™, and MercoView™ products are designed to meet every hot holding need. Our intelligently efficient systems help you deliver consistent, high-quality food with that just-made flavor—every time.

Merco delivers hot holding solutions that support your success. Because in this business, the difference between success and failure is one your guests can truly taste.

Tailoring your galley

Instead of fitting equipment inside available space, FitKitchen® designs galleys around the interaction of food, beverage, people and equipment to reduce labour costs, increase productivity, boost sales and revenue, and keep menus fresh. Based on the idea of 'food inspiring technology', our FitKitchen® concept combines our best-in-class brands with our global innovation, culinary and market development teams working across all segments and platforms.

FitKitchen® provides innovative and practical solutions with a detailed, targeted approach that considers key areas of galley operations. From food, to equipment, to operations – we work closely with galley designers and your team to create unique, robust solutions that are successful with our Marine customers.

FitKitchen® focuses on collaboration to answer today's challenges and tomorrow's opportunities.

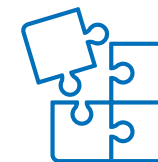
Our aim is to collaborate with our partners to identify the needs of today's galley spaces, provide answers to the big challenges in today's environment, and build for the future growth of tomorrow.

- We bring FitKitchen's expertise straight to the table with subject matter experts and industry-best resources.
- Expert teams develop modular 'off the shelf' or customized systems to meet customers' current challenges.
- Together we drive towards full Welbilt systems and solutions.



Discovery

Gathering pre-work data and initial observations



Planning

Create a plan and approach for on-site discovery visit



Research

Conduct on-site survey that looks at production, labour, equipment and customer experiences



Analysis

Consolidate team's findings Identify opportunities for galley and overall operation optimization



Synthesis

Equipment and technology workshop to select platforms and technology, workstation and workflow design concepts & process mapping



Implementation

Innovation workshop to collaborate and present findings that includes, integration of equipment solution, final workstation concepts & final kitchen designs



Complete peace of mind for all your equipment.

We understand your commitment to your customers and crew, and the need to ensure your galley continues to work smoothly, reducing equipment downtime, and maximising its lifespan.

Preventative maintenance is a must:

It is logical to repair a broken piece of kitchen equipment, but true maintenance, less so. Preventative maintenance is better than corrective maintenance and is the best solution to:

- **Minimize downtime**
- **Maximize performance** – enabling nominal power and water consumptions
- **Maximize the lifespan** of your equipment
- **Reduce logistic costs** – parts, labour and all logistics planned for a single visit in advance to service ALL equipment.

Our unique marine service.

We've developed a unique marine offer to support, service, repair (with parts) and monitor ALL of your galley equipment. Our unique planning of ALL parts and labour logistics 'one stop shop' intervention approach, we've named Welbilt GalleyCare.

Any galley equipment that needs servicing will be done during a galley visit, not just any defective ones. If you have long standing equipment or are interested in buying new, or a combination of both, we can support you all the way.

Who is better equipped to repair them than the ones who produced them?

You can be confident that our expertise and availability are at your service.

Support | Service | Repairs | Parts | Monitor

Training and menu development

Marine culinary training

Andreas Rabenseifner, Senior Application Chef from our culinary training team, gives us a snapshot of his work supporting Marine customers throughout the globe.

In general, there are 2 types of culinary work/training that take place on marine vessels; in-port training and sailing with the vessel. In-port training takes place when the ship is in port to disembark and embark guests for a new cruise. The training agenda is agreed beforehand.

Sailing with the vessel training is typically conducted with new customers or for launching a new product on-board. Training will be scheduled in small groups throughout the visit including overnight shifts to train the cleaning crew.

Thorough observance of their processes and flow throughout the trip is analyzed, ultimately resulting in a customized cookbook for each platform to meet individual needs.

The cookbook will be further vetted at the cruise line headquarters where Rabenseifner will be in constant contact with the customer's Corporate Chefs with the end goal of pushing a complete cookbook out to the entire fleet of vessels.

Training outline can include an overview of the equipment, a demonstration of how to use the controller, discussing the appropriate use of the accessories, and deployment of cookbooks to multiple ovens, for example.

The intensive training enables the chefs on board to get the most out of their new equipment in their own environment, rather than a mock-up galley on land, and allows the team to trial use of the equipment and ask any questions specific to their processes.

Marine technical training

Welbilt Marine's technical team support our customers in-house technical teams with training programs, kits of recommended spares to keep on board and a network of trained service partners dedicated to marine.

Our team of experts

Andreas Rabenseifner acts as a specialist advisor on the needs of the marine sector, whilst collaborating on specific projects aimed at the ferry and cruise operators. Rabenseifner will also hold an advisory role with regards to menu development, providing guidance for Welbilt's customers.

Chef Andreas is delighted to be providing solutions for the Marine customer: *"I am delighted to be working closer with Welbilt Marine customers to build on our offering to cruise operators throughout the world. Marine catering is a specialist area and one which Welbilt products already have a lot to offer – I look forward to working with our customers to provide a full range of solutions."*



Customer insights

Brands bringing Welbilt on board

Welbilt Marine has recently installed equipment from its Convotherm, Merrychef, Cleveland and Manitowoc Ice brands on to Princess Cruise's new build Princess Sky, as well as ships for Celebrity Cruises, Royal Caribbean MSC cruises and Saga Cruises. Welbilt Marine's products are being specified in over 110 new build vessels over the next five years.

Convotherm maxx pro helping to streamline operations on Genting Dream

The marine version of the Convotherm units are particularly suitable for the hectic and confined working day on board a passenger ship. The robust and hygienic combi oven - like its accessories - has been designed according to strict guidelines and specifications to withstand not only the high vibration level on board but also the salty, corrosive environment and meet USPH guideline.

One of the locations of the Convotherm maxx pro Marine Version is the cruise ship Genting Dream by Dream Cruises. The cruise ship offers over 35 different gastronomic options to more than 4,000 guests - from traditional Chinese cuisine to a Japanese sushi bar to fresh baked goods. The Convotherm combi ovens form the heart of the galley. They are used to prepare the numerous international specialities for the ship's restaurants, such as steamed grouper in Szechuan pepper bouillon. A total of 15,000 dishes are prepared each day with the Convotherm maxx pro.

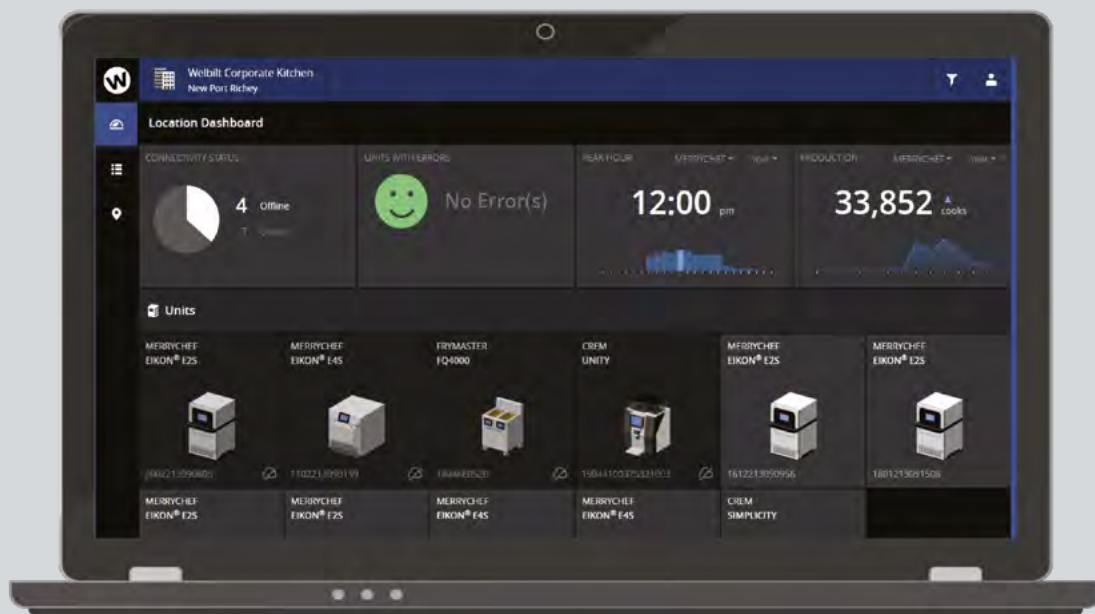
"In order to cater for such a large number of guests, the Convotherm combi ovens play a very important role for us, as they can produce large quantities in precise cooking times. This is an essential factor for our daily operation. Convotherm combi ovens are also easy to use and anyone in the kitchen can operate them with ease", says Saifol Iskandar Ikhsan, chef at Genting Dream.



KitchenConnect® is the award-winning open cloud solution for the food-service industry that improves efficiency, reduces costs, and enhances food quality.

It offers an overview of the products cooked, peak demand hours, product utilization, and cleaning cycles.

It allows cost savings through over-the-air recipe pushes and predictive maintenance ensuring less downtime while maintaining food quality through online food safety report retrieval.



Asset



Monitor kitchen equipment in all your locations from any computer or mobile device.

Menu



Simplify the recipe distribution process, push new menus anytime, organize seasonal products.

Report



Get reports by store or equipment with utilization and production statistics.

Quality



Enhance the quality of your products by monitoring and improving parameters like oil filtration or cleaning.

Service



Reduce service calls and increase equipment uptime with an immediate acknowledgement of technical issues providing basic resolution suggestions to the operator.

Environmental innovation at sea

At Welbilt Marine, we understand that protecting the oceans is just as important as serving world-class cuisine. That's why every solution we design is built with sustainability in mind, ensuring that galleys run efficiently while meeting the highest global standards, including USPHS compliance. By engineering our equipment for cleaner, safer operations, we help operators reduce their environmental footprint without compromising performance.

Our appliances are designed to minimise water consumption, particularly during cleaning cycles. Combined with the use of environmentally friendly

cleaning agents and a strict commitment to preventing the discharge of chemicals into the sea, Welbilt Marine solutions safeguard both crew health and the marine environment.

Energy efficiency is another core focus. From high-speed ovens to refrigeration and ice systems, every unit is engineered to use less power while maintaining maximum output. Lower energy demand means less fuel burned by the vessel.

Together, these innovations deliver significant environmental benefits while helping operators maintain smooth, reliable galley operations.

Contact us

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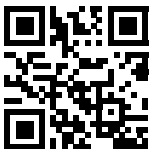


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