

# Press-Information

*Hot & Cold*

## **CONVOTHERM and ConvoChill – Perfect Duet!**

With the new combination of CONVOTHERM Hot Air Steamers and the quick chillers and shock frosting of ConvoChill, the current topic Cook&Chill is taking on a new and unique dimension.

Quick cooling and shock frosting is a process which is something today's production of food stuff can not do without. This technique is also the best and most natural system to make food stuff less perishable and, in a state of the art facility, insures a focussed use of goods and personnel at the same time.

Healthy, nutritious food is playing an important role in today's commercial food industry, limited as well is the frame of price and cost in which the gastronomy is moving and as such assumes an important part.

These requirements represented the conceptual basis out of which CONVOTHERMS development of the perfect duet was born.

With the presentation of the new +3 series in the fall of last year, CONVOTHERM introduced also the integrated Advanced Closed System (ACS) technique.

Today we can offer a matching quick chiller, the emergence of yet another new dimension. This economical, but gentle technique of cooking (ACS) is the solution. Significant energy savings can be reached and maintained on a daily basis.

### **What you should know about CONVOTHERM Elektrogeräte GmbH**

As one of the top companies in innovative technology, CONVOTHERM feels an obligation to offer nothing but optimum practical benefits and dependability to its customers, and with technical refinements like the disappearing door, the new automated cleaning system, the PC control software, and the ease of operation, CONVOTHER; M has been doing just that successfully for the past 25 years worldwide in over 50 countries.

CONVOTHERMS selection covers several product lines of different sizes. Customer requirements can and are taken into consideration. All units are fitted as standard with the energy saving Advanced Closed System – insuring excellent product quality at all times – automatically!

Since 1998 CONVOTHERM belongs to the Enodis Concern, and as such is a significant part of one of the largest food Equipment companies worldwide.



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