CONVOTHERM®

ConvoSense

World's first combi oven with AI powered
fully-automated cooking

Advancing Your Ambitions

ConvoSense:
Recognize. Understand. Act.

PATENT

The future of automated cooking and baking has begun: with ConvoSense, the innovative assistance system for Convotherm combi ovens. Artificial intelligence and cutting-edge sensor technology open up completely new perspectives in food preparation. For incomparable convenience. For maximun efficiency. For reliable results. ConvoSense – turns visions into reality.

The future of cooking is automated

For decades, Convotherm has been working with great focus on the task of intelligently preplanning complex cooking processes in such a way that they can run largely automatically as part of the hectic daily routine. ConvoSense represents a decisive step towards making the vision of fully automated cooking become a reality. A future in which nothing is left to chance in food preparation. In which you can attain totally consistent quality – faster, more efficiently and more reliably than ever before. A future in which you and your staff are more relaxed and enjoy more convenience while carrying out your work.

The best thing? The future is already a reality today. With ConvoSense.

Provides you with support – And promotes your strengths

With ConvoSense, Convotherm combi ovens are equipped with capabilities comparable to those of the people who operate them – but they deploy them with significantly more precision, endurance and reliability. The sophisticated interaction between sensor technology, intelligence and functionality makes ConvoSense truly unique.

ConvoSense recognize, understand and act

Like an eye, a modern optical sensor recognizes the different products. The artificial intelligence involved works on the basis of software and intelligent algorithms much like our brain. It recognizes, interprets and processes the information – and then decides on the individually, custom-made cooking process developed for the respective foods. Afterwards, the Convotherm combi oven carries out this cooking process to perfection. ConvoSense ushers in a new era in cooking and baking.

The three capabilities required in automated cooking.

Thanks to highly innovative technology and intelligent algorithms, ConvoSense possesses the three fundamental capabilities required for automated cooking and baking:

2 ▶ Understand

The artificial intelligence within ConvoSense is trained for the individual customer-specific products and is therefore able to identify the respective load, shelf by shelf, and in real time.

1 ▶ Recognize

A compact highly sensitive optical sensor, above the door opening in the Convotherm combi ovens, scans each individual load, including the level where it is inserted

3 ▶ Act

As an active assistance system, ConvoSense automatically undertakes all of the necessary work steps: It chooses the appropriate cooking program for the load and, if necessary, warns of inadmissible mixed loads in a timely fashion.

The intelligent assistant during cooking and baking.

Convotherm combi ovens with ConvoSense prove themselves useful in many areas of the workday environment and offer numerous advantages and exciting features.

Your advantages at a glance:

✔ **Less routine work, more freedom**

Using its artificial intelligence, ConvoSense lightens the day-to-day workload in many ways. The result: More relaxed and healthier staff who are better able to focus on what really matters: your customers.

✔ **Process reliability like never before**

ConvoSense undergoes customer-specific training for the respective product range. Together with the optical product recognition and automatic program control, ConvoSense ensures a new dimension in reliable processing as well as consistent top cooking results.

✔ **Automation saves time and money**

ConvoSense takes over many routines automatically. This eliminates time-consuming training for personnel that change frequently. Moreover, the system accelerates workflows significantly, particularly at peak times. Time savings that pay off.

✔ **Efficiency thanks to artificial intelligence**

Experience has shown: Even simple, icon-driven controls still carry the potential for errors on the part of unskilled personnel. ConvoSense doesn't make mistakes. The system reliably safeguards the desired, customer-specific result and effectively avoids poor quality products and waste.

✔ **Conserves resources through optimized consumption**

Without fail the artificial intelligence in ConvoSense selects the perfect cooking program with the ideal level of energy and water consumption. This pays off not only economically, but also environmentally.

Hard facts for a strenuous everyday routine:

Robust, reliable and flexible: Convotherm combi ovens, equipped wth ConvoSense, help you in your work even more, day in and day out

▶ **Small and unobtrusive**
The compact optical sensor module is only visible when the door is open. It is compatible with all accessories, such as hoods and stacking kits.

▶ **Robust and heat-resistant**
State-of-the-art cooling technology ensures ideal and consistent operating conditions for the sensor module at all times.

▶ **Smart Energy**
Up to operating temperature in no time with programmed preheating followed by standby mode.

▶ **Ideal for cooking and baking**
The software and algorithm are universally compatible with gastronomy products and baked goods.

Automated cooking and baking: ConvoSense opens up a world of possibilities.

Convotherm combi ovens with the ConvoSense assistance system offer a comprehensive and persuasive range of performance that already leads the way in the future of cooking and baking today.

1 ▶ Recognize

▶ **Optimal perceptive accuracy**
The integrated LED light strip ensures a high level of perceptive accuracy at all times thanks to its uniform illumination.

▶ **High-precision camera and height sensors**

▶ **High-performance sensor technology, intelligence and robust functionality**

▶ **Flexible mixed loads**
Foods or baked goods – with mixed loads, different products on individual shelves are recognized with precision.

▶ **Precision product recognition**
ConvoSense recognizes a vast array of different customer-specific foods with a high degree of reliability after a learning phase.

▶ **Exacting shelf recognition**
When a single product type is loaded, ConvoSense recognizes the quantity and location of the selected shelves with precision.

2 ▶ Understand

▶ **Time compensation**
Depending on the quantity of the load, ConvoSense computes and compensates the cooking times.

▶ **Always the right cooking profile**
Whether a uniform or mixed load, ConvoSense automatically selects the appropriate cooking profile.

3 ▶ Act

▶ **Automatic start**
The different foods in a mixed load are automatically checked to ensure a suitable combination and the corresponding cooking profiles are then started.

▶ **Immediate notification of conflicts**
If the mix of a load is unsuitable, ConvoSense issues a warning before the door is even closed. A correction can be made at once.

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WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln™, Merco®, Merrychef® and Multiplex®.**

Bringing innovation to the table **welbilt.com**