

## FOR IMMEDIATE RELEASE

### Welbilt Showcases Next-Generation Smart Kitchen Solutions at Food & Hospitality Asia (FHA) 2026

**Singapore, 10 April 2026** – Welbilt, a global leader in commercial foodservice equipment, is proud to announce its participation at **FHA 2026**, taking place from 21–24 April 2026 at Singapore Expo. Visitors can find food service solutions at **Hall 1, Booth 1K3-01**, where we will unveil **nine new product launches**, showcase **15 leading brands**, and the latest innovations designed to support modern, efficient, and high-performance foodservice operations.

At FHA 2026, Welbilt will introduce a fully integrated kitchen ecosystem that brings together hot cooking, cold solutions, beverage systems, and warewashing into one seamless experience.

“FHA is a key platform for us to demonstrate how our world-leading brands continue to innovate for the evolving needs of the foodservice industry,” said **Leonard Lam, Managing Director of Welbilt Asia Pacific**. “From compact solutions to high-performance equipment, our focus is on helping operators improve efficiency, maintain consistency, and deliver quality regardless of kitchen size or format.”

#### Delivering Future-Ready Kitchen Solutions

Visitors will experience a future-forward booth concept built around real kitchen workflows from preparation and cooking to chilling, serving, and cleaning. Demonstrating how Welbilt delivers a complete, end-to-end solution across the entire foodservice journey.

#### Nine New Product Launches at FHA 2026

Welbilt will debut the following innovations:

- **Convotherm flexx pro** – A multifunction cooking system that combines boiling, frying, grilling, and more in one unit, enabling operators to save space while increasing productivity
- **Convotherm mini pro** – A compact combi oven with AI-driven Optical Cooking, delivering automation, efficiency, and consistent results in small footprints

- **Convotherm maxx floor-standing combi oven** – Designed for high-volume kitchens, offering precision cooking, energy efficiency, and operational reliability
- **CREM EX4 espresso machine** – A premium coffee solution with advanced barista controls and consistent brewing performance
- **DIHR Hydropower ware washing system** – 2 in 1 combined high-pressure pan and utensil washer that also doubles as a dishwasher. Without the use of granules or soaking
- **Icematic Lychee modular ice maker** – Featuring smart controls, programmable production, and enhanced hygiene capabilities
- **Multiplex OCE beverage system** – A high-capacity, energy-efficient beverage dispenser with smart airflow and merchandising capabilities
- **Tecnomac Chill Touch blast chiller** – Roll-in blast chilling, shock freezing, thawing, and storage with precise temperature control
- **Thermic Holding Cabinet by Koldtech**, delivering precise temperature control and food quality retention using radiant technology

### **Live Demonstrations: Experience the Welbilt Kitchen in Action**

Throughout the exhibition, Welbilt will host **three dedicated demonstration areas**, allowing visitors to experience real-world kitchen applications:

- **Main Live Demo Area** – Showcasing integrated kitchen workflows and multi-equipment solutions with our new product launches
- **Lincoln Demo Area**– Experience high-performance cooking in action with live demonstrations focused on speed, versatility, and consistency using our Lincoln Conveyor Ovens
- **Café & Beverage Area** – Demonstrating modern café concepts and front-of-house solutions

Live cooking sessions will showcase how Welbilt solutions deliver **speed, consistency, and efficiency across different foodservice formats**.

## Shaping the Future of Foodservice

Welbilt continues to focus on innovation that supports evolving kitchen demands, helping operators optimise workflows, improve productivity, and adapt to changing business environments.

## Visit Welbilt at Food & Hospitality Asia 2026

Welbilt invites chefs, operators, consultants, and industry partners to visit **Hall 1, Booth 1K3-01** at FHA 2026 and discover how its solutions are shaping the future of foodservice.

For more information, visit Welbilt at FHA 2026 from **21-24 April 2026**.

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**Event:** Food & Hospitality Asia 2026

**Date:** 21-24 April 2026

**Booth:** Hall 1 Booth 1K3-01

**Location:** Singapore Expo, Singapore

## 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](http://Welbilt.com)

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