



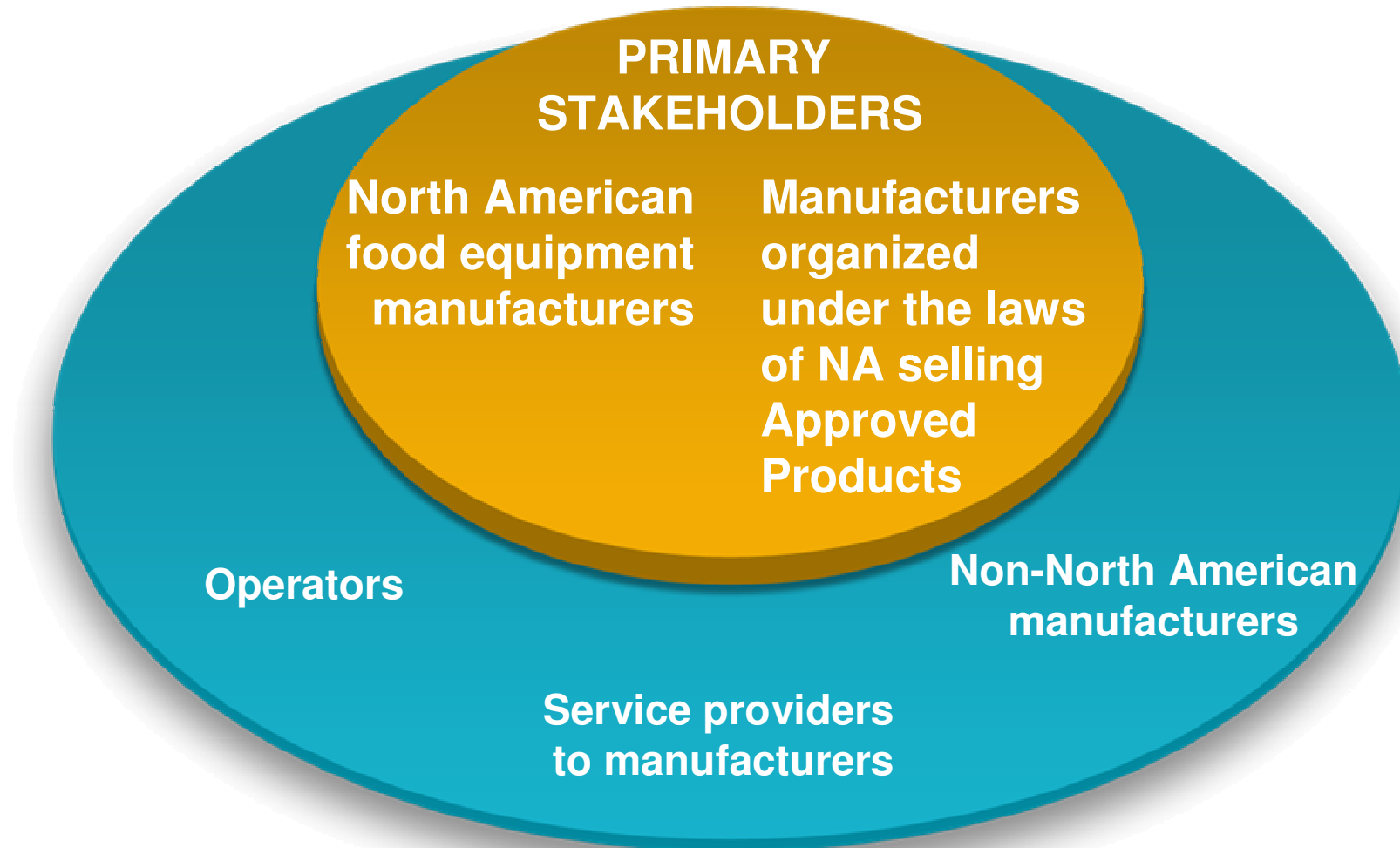
# What is NAFEM?

CEE Commercial Kitchens Workshop  
January 13, 2009  
San Ramon, California

# NAFEM Overview

- North American Association of Food Equipment Manufacturers (NAFEM) trade association of more than 625 foodservice equipment and supplies manufacturers, that provide products for food preparation, cooking, storage and table service.
- NAFEM's biennial trade show attracts approximately 20,000 foodservice professionals and features more than 600 North American manufacturers.

# NAFEM Stakeholders



**SECONDARY STAKEHOLDERS**

# NAFEM Objectives

## NAFEM

## The NAFEM Show



# NAFEM Basic Benefits/Resources

Industry  
Leadership

Education  
& Training

Research  
& Industry  
Data

Government  
Relations

## Core Offerings

The NAFEM Show

[www.nafem.org](http://www.nafem.org)

Publications

Business Meeting

# NAFEM Member Equipment Applications

- **Commercial foodservice equipment is used in two primary areas:**
  - **Commercial Segment**
    - National, regional, independent operators
    - Desire repeat business
    - Designed to make a profit
  - **Examples of Commercial Operators:**
    - Quick Service/Full Service Restaurants
    - Bars & Taverns
    - Cafeterias
    - Recreation (amusement parks)
    - Hotel/Motel
    - Supermarkets
    - Convenience Stores
    - Other Retailers

# NAFEM Member Equipment Applications

- **Commercial foodservice equipment is used in two primary areas:**
  - **Non-Commercial Segment**
    - Non-public operations
    - Supplement primary business function
    - Profit is not the major motivation
  - **Examples of Non-Commercial Operators:**
    - Business & Industry
    - Vending
    - Schools
    - Colleges & Universities
    - Hospitals/Nursing Homes (Healthcare)
    - Military
    - Airlines
    - Other Non-Commercial

# Equipment Types

- At any establishment where food is prepared and served away from home, you'll find **six different types of foodservice equipment**:
  - **Cooking and warming** – including griddles, fryers, ranges, ovens, char-broilers, steamers, kettles, food warmers and combo-ovens;
  - **Dispensing equipment** – such as those used for hot or cold beverages, ice, and even powered condiment dispensers for ketchup or mustard;
  - **Mechanical equipment** – such as cutters, choppers, peelers, slicers, mixers, conveyor systems, etc.;
  - **Refrigeration** – including standard refrigerators, freezers, walk-ins, display cases, ice makers, dispensers, cold food counters and prep tables;
  - **Ware washing** – including dishes, pots and pans, glass, trash pulverizers and compactors; and
  - **Ventilation and Air make up** – including Type I, Type II or ventless hoods and utility chase systems

# Design Considerations

- Equipment type
- Application
- Safety and regulatory or code requirements
- Features, including: “must have” and “nice to have”

# Equipment Design Considerations

- Footprint
- Multi-use
- Ease-of-use
  - Avoid language barriers
  - Training & Operations
  - Maintenance and Repair
- Technology
- Energy Efficiency

# Energy Efficiency Solutions

- Alternate methods of energy dispersion – efficient gas burners, improved refrigeration coefficient of performance (COP)
- Improved methods of insulating the heating or cooling chamber – capture and contain existing energy/minimize losses
- Variable speed drives and on-demand power consumption – mixers, slicers, ventilation exhaust systems
- Waste energy recovery – preheating/precooling incoming fluid flow (air, water or steam) – Heat Exchangers
- Instant energy to heat or cool “On Demand” – commercial kitchen ventilation (CKV)
- Standards and data – ASTM Standard 2687-07 – Standard Practice for Live Cycle Cost Analysis of Commercial Food Service Equipment ([www.nafem.org](http://www.nafem.org))

# The NAFEM Show 2009



- February 5-7, 2009
  - North/South Building  
Orange County  
Convention Center
  - Orlando, Florida