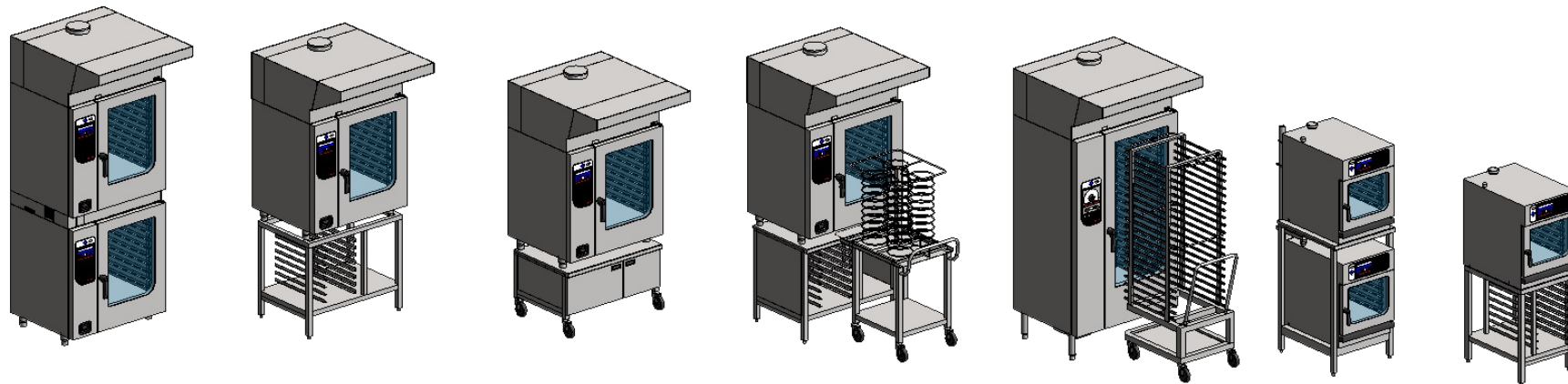
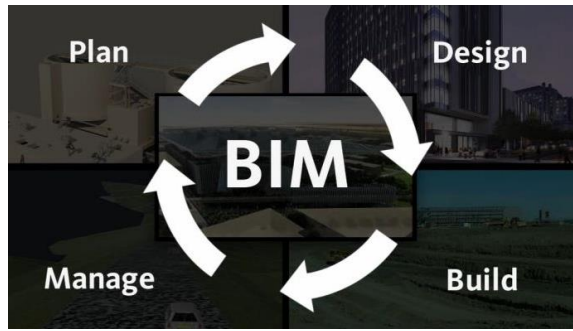


An Overview of the challenges, implications and opportunities for IFSA Members working with BIM



BIM: What is "Building Information Modeling" and how is it changing the way we work?

Stuart Campbell CFSP
Specifi Europe srl
s.campbell@specifiglobal.com



What is BIM?

BIM = Building Information Modeling

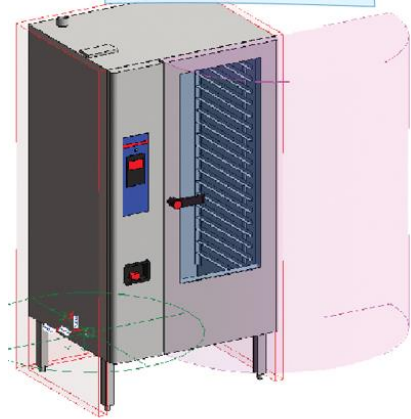
Drafting-2D/3D vs. Modeling & BIM

CAD models only represent the visual aspects of a design.

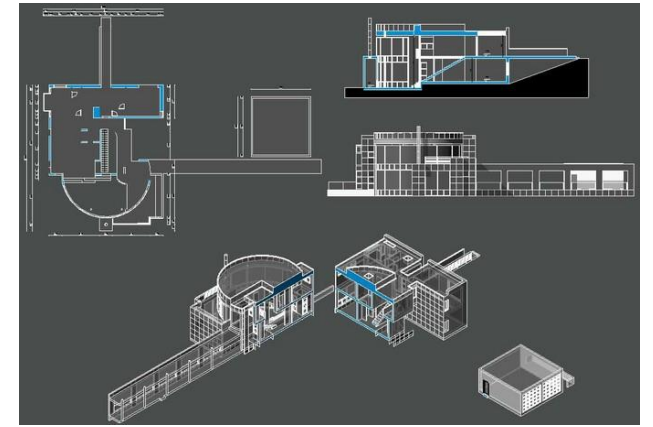
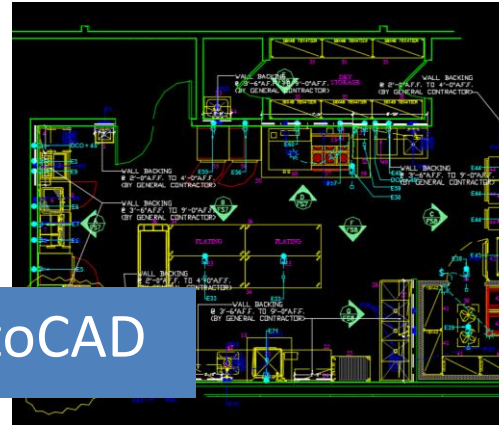
A BIM Model represents the visual elements as well as non visual elements like technical product details.

2D/3D CAD/BIM models

- Modelli 2D/3D CAD/BIM
- 2D/3D CAD/BIM Modelle
- 2D/3D CAD/BIM modèles
- Modelos 2D/3D CAD/BIM
- Модели 2D/3D CAD/BIM



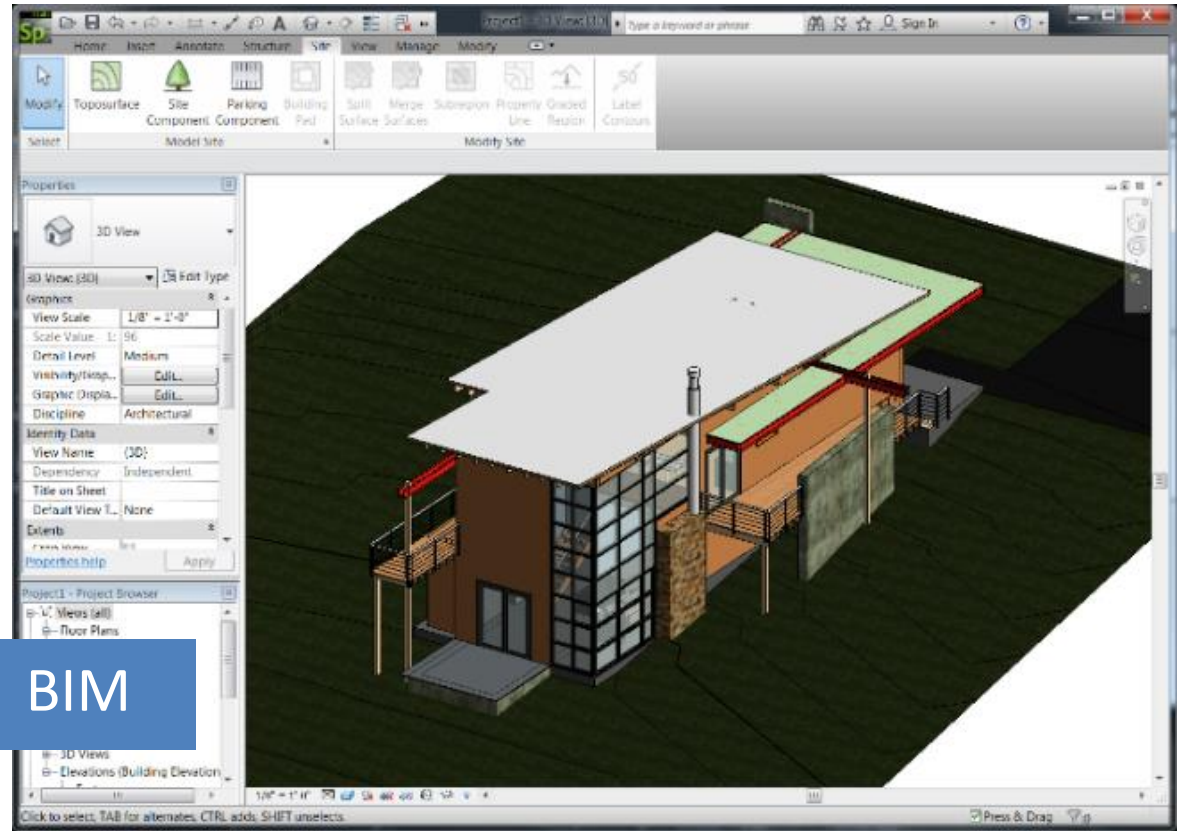
AutoCAD



Why BIM one reason is clash detection

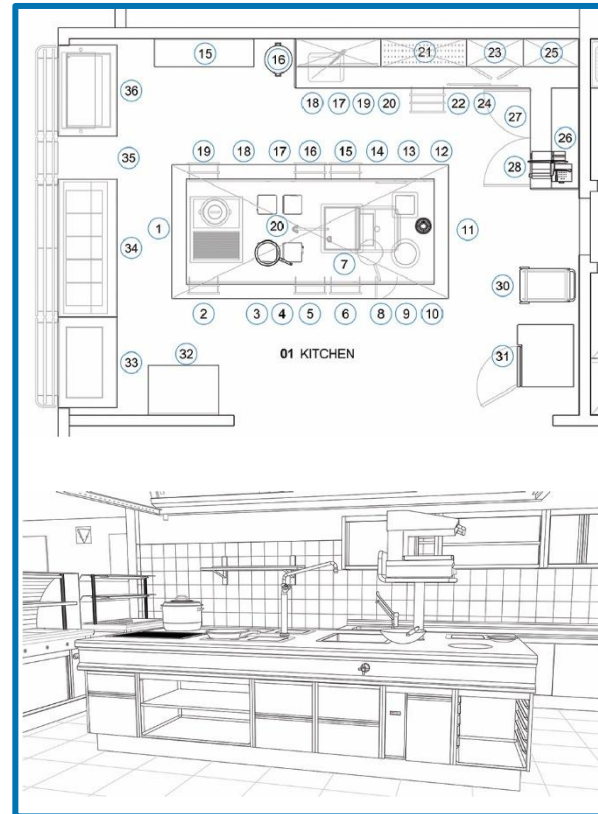


BIM

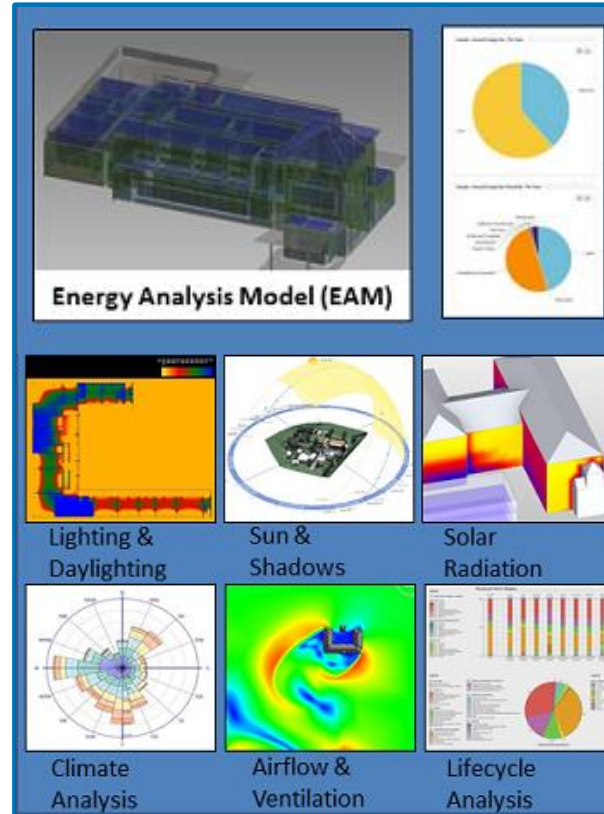


BIM models can store technical data you never had in CAD models before

CAD



BIM



Performance characteristics:

- Technical Details
- Power consumption
- Heat output
- Lifecycle Management
- Product Prices



BIM

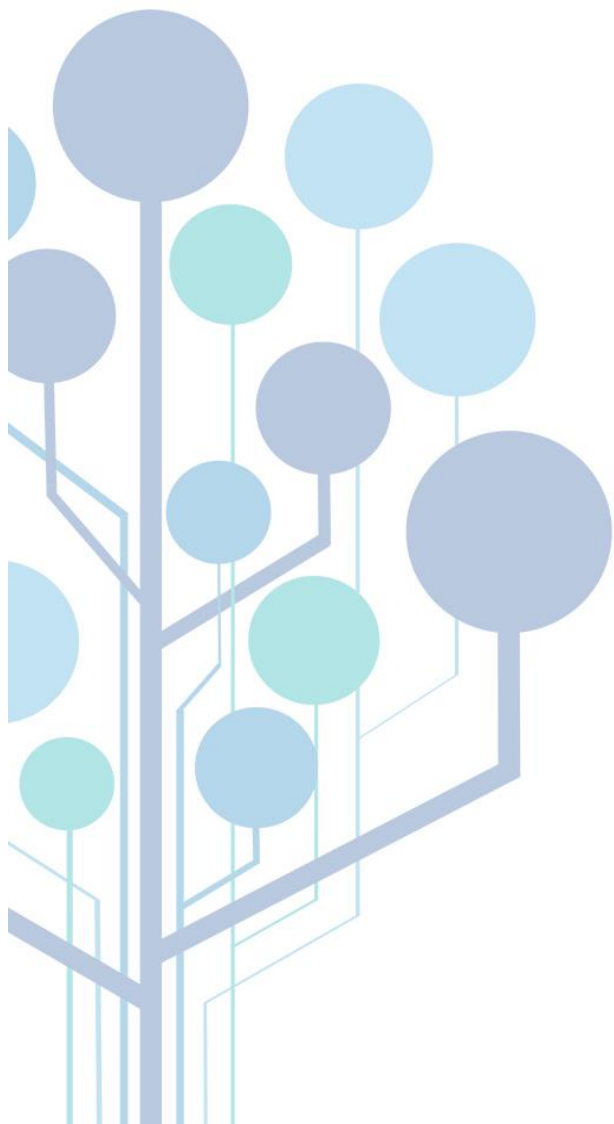
Building Information
Modelling (BIM)
Task Group

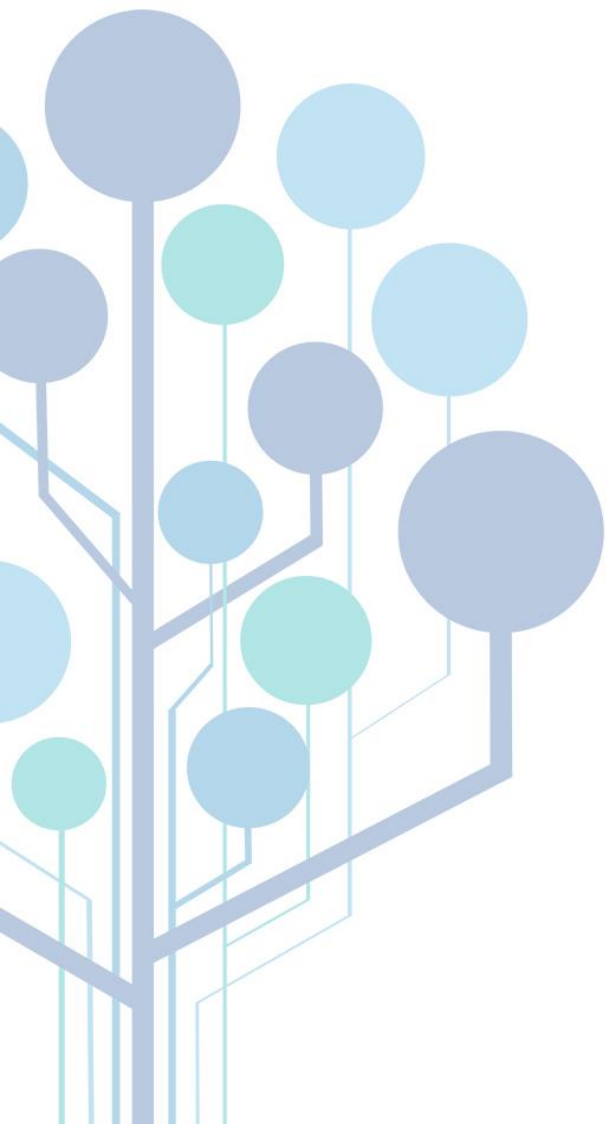
Is it important to my business?

- In the UK the Government Construction Strategy was published by the Cabinet office on 31 May 2011.
- The report announced the Governments intention to require: collaborative 3D BIM on its projects by 2016 on all projects over *£5 million.
- The key objective: reducing capital cost and the carbon burden from the construction and operation of the built environment by 20%.
- To assist these ambitions the adoption of BIM technologies, will unlock new more efficient ways of working at all stages of the project life-cycle.

** One customer received an order for a 30k café area because it was in a government building which was a new build and over £5 it was mandated to be a BIM project.*

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The use of Building Information Modeling is required in an increasing number of countries around the world.

BIM is required on all UK major public sector projects and it is the governments plan for it to become standard practice on all new build and refurbishment projects.



Worldwide BIM Adoption

2001	Finland	2011	Canada
2003	United States	2012	Australia
2006	Denmark	2015	Singapore
2010	Norway	2016	United Kingdom
2017	France	2017	Ireland

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A process that provides effective and accurate communication

“When the client saw the benefits of using BIM, it mandated the process’s use for the remainder of the project.

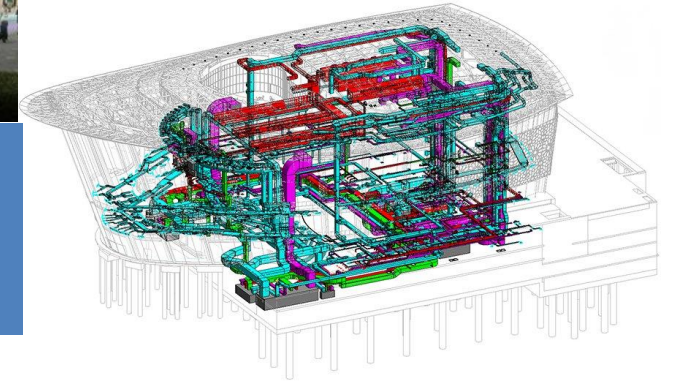
A new BIM mandate, introduced by the Dubai government in 2013, requiring the use of BIM on all buildings with areas larger than 300,000 sq ft.

Although the use of BIM did not deliver overall time savings for the design of the project, it helped resolve hundreds of coordination issues, which massively reduced the amount of remedial work on site and reduced waste.

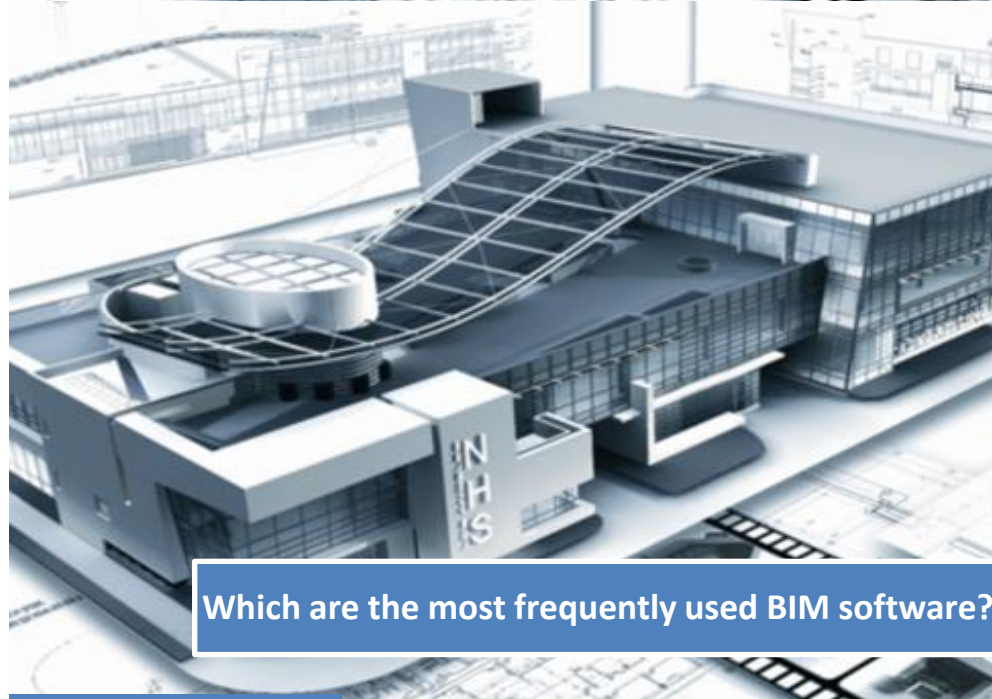
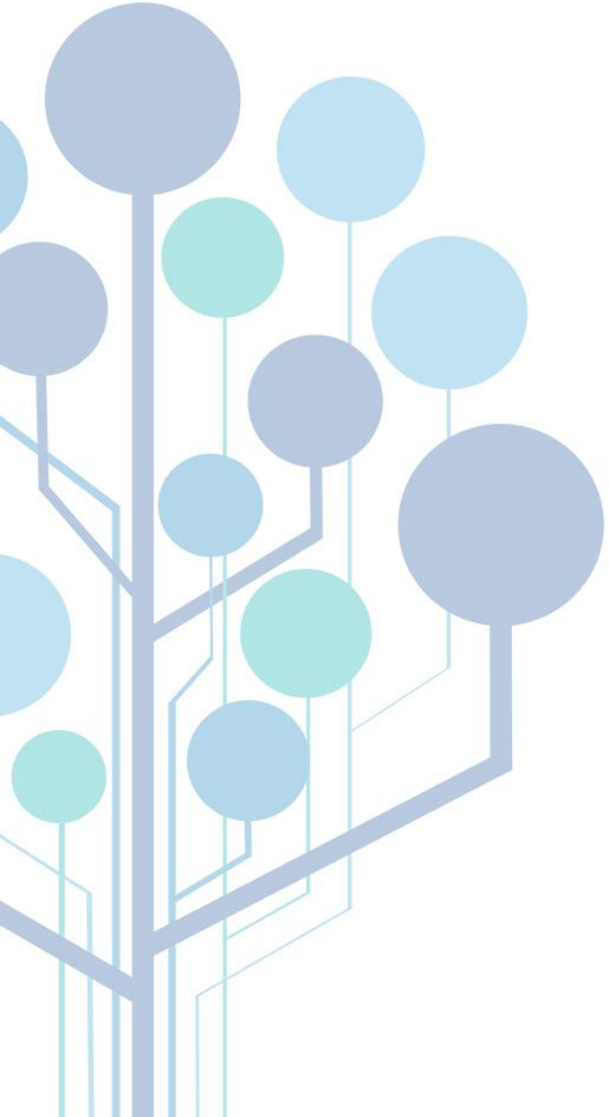
I cannot see how we could have completed this project without BIM.



Case study: Multi-format theatre, Dubai



Specifi™



95%

Revit Users

5%

Other Software Users

Autodesk REVIT

Nemetschek **ALLPLAN**

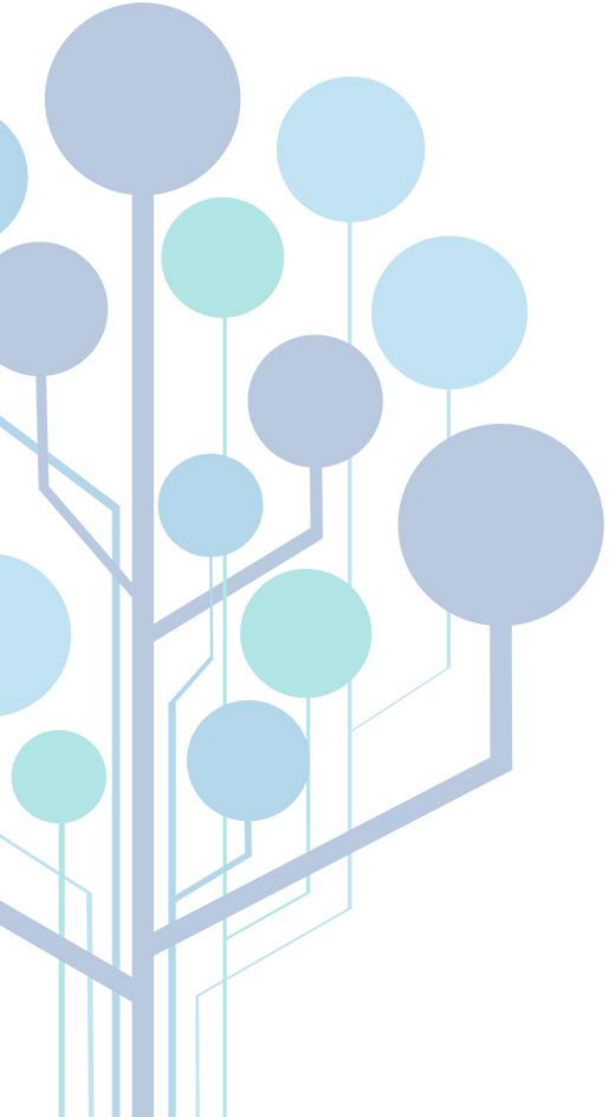
Graphisoft **ARCHICAD**

Microstation **BENTLEY**

Trimble **SKETCHUP**

FCSI Consultants and Kitchen Houses are now preparing themselves to move to BIM projects due to the continuous growth of big Contractors requests from all over the world. After a BIM software survey the use of Autodesk Revit has been chosen as the industry platform.

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Revit native format



Allplan native format



ArchiCAD native format



Bentley native format



SketchUp native format



Available BIM file formats

.IFC file is an exchange file format just like .DXF or .XML so there is no native software to create this kind of information. IFC is meant for transferring entire projects and not for single content distribution.

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The kitchen, although occupying a small area in a project, is an integral part of the project.

A kitchen is an area with high energy consumption and therefore must be managed within all project information.

The FSE consultant will be one of the parties in the flow of information.

The end customer or the Contractor will ask without obligation that the whole project is in standard BIM format.



Why the professional foodservice market actors have to be interested in BIM?



Does The BIM process work?

A BIM story

I know of a large Kitchen House in the UK who extensively work in BIM

They won a prestigious prison project which was completed in AutoCAD and a sister prison was completed in BIM

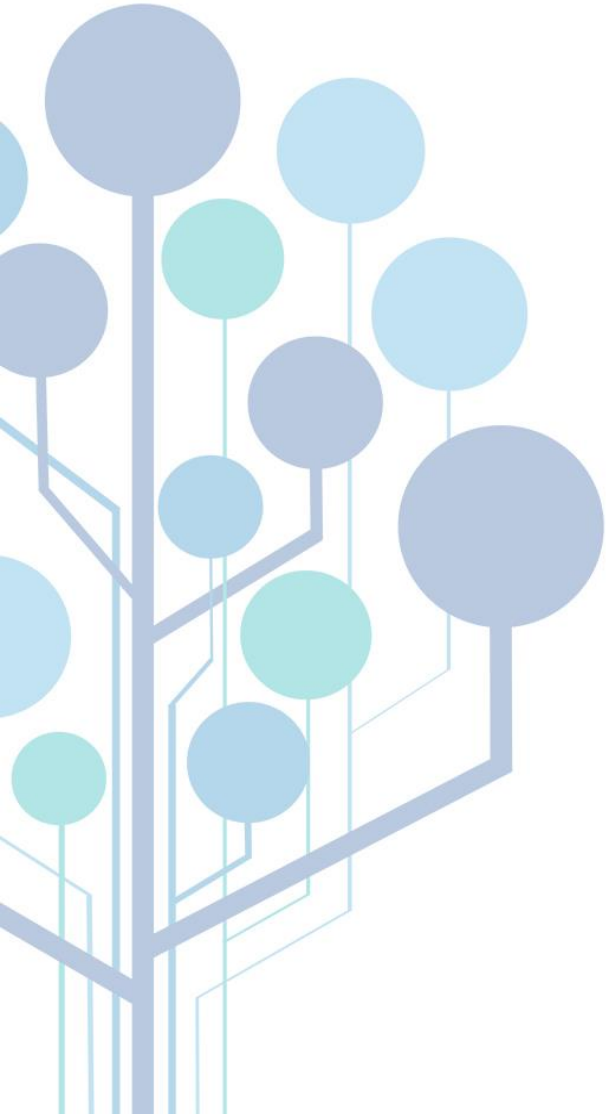
AutoCAD

This project was over budget and ran over with delays. There were up to 8 site meeting/visits a month and they encountered multiple issues during installation with services not correct etc. which incurred the dreaded extras.

BIM

The sister prison was completed using BIM, it finished within programme and on budget. The onsite issues were resolved early with BIM clash detection meaning that the number of site meetings were halved.

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Choose your term below and
click to check-out ^

MONTHLY £282.00
(Annual cost for monthly subscription £3,384)

1 YEAR £2,238.00

2 YEAR £4,254.00

3 YEAR £6,042.00



What are the costs to integrate BIM in your company

Options monthly subscription available @ £282.00 + VAT

Total payment per year £3,384.00 over three years = £10,152.00

You can purchase at the following rates 1 - 2 – 3 years

Then training will set you back anywhere from £500 to £2000 depending on how intensive.

You might need to invest in new computers or upgraded hardware

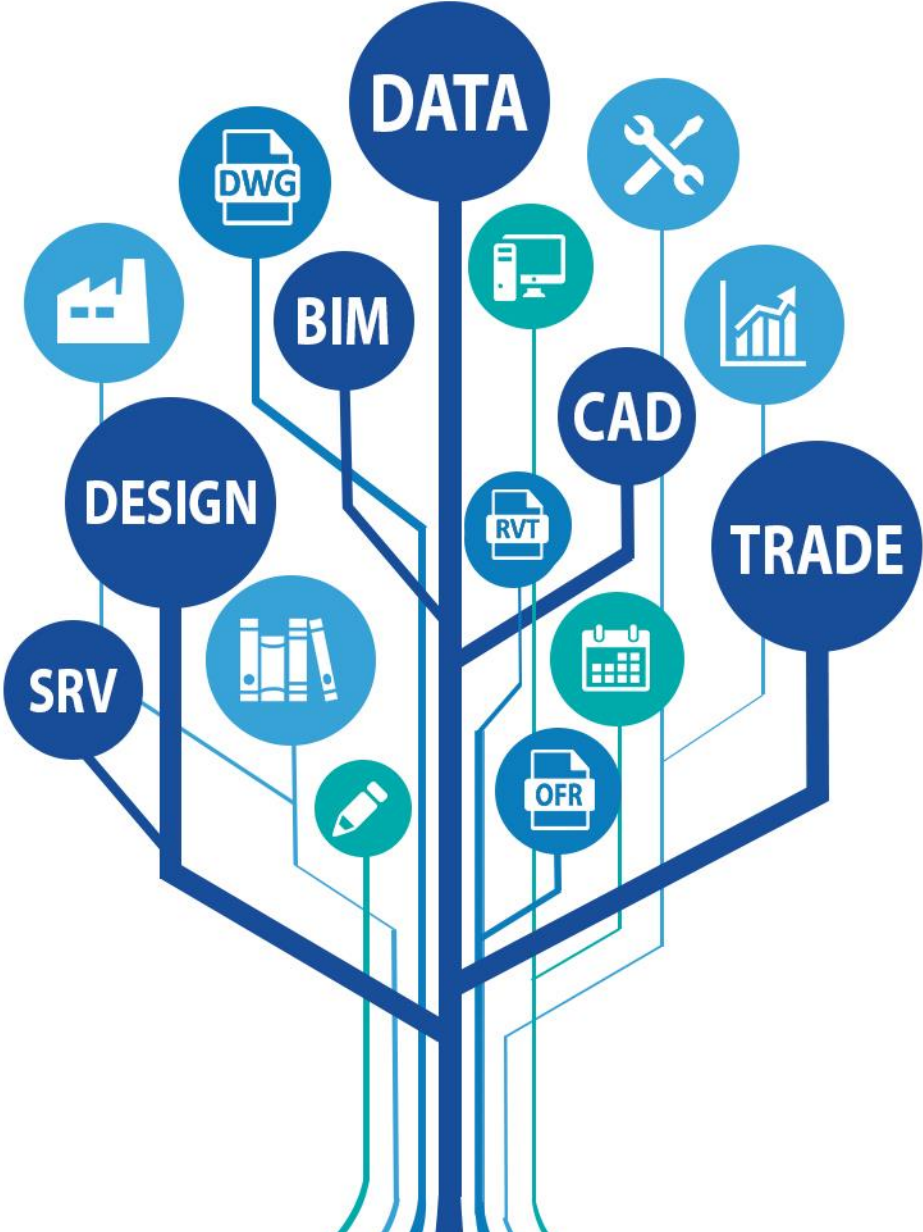
Note Revit is completely different to AutoCad you cannot use your AutoCAD skills and start working on Revit instantly

Also like AutoCAD LT Revit LT is missing many features of the full blown version

Specifi handle both platforms



Our Goal is to offer a Global resource for All content moving forward

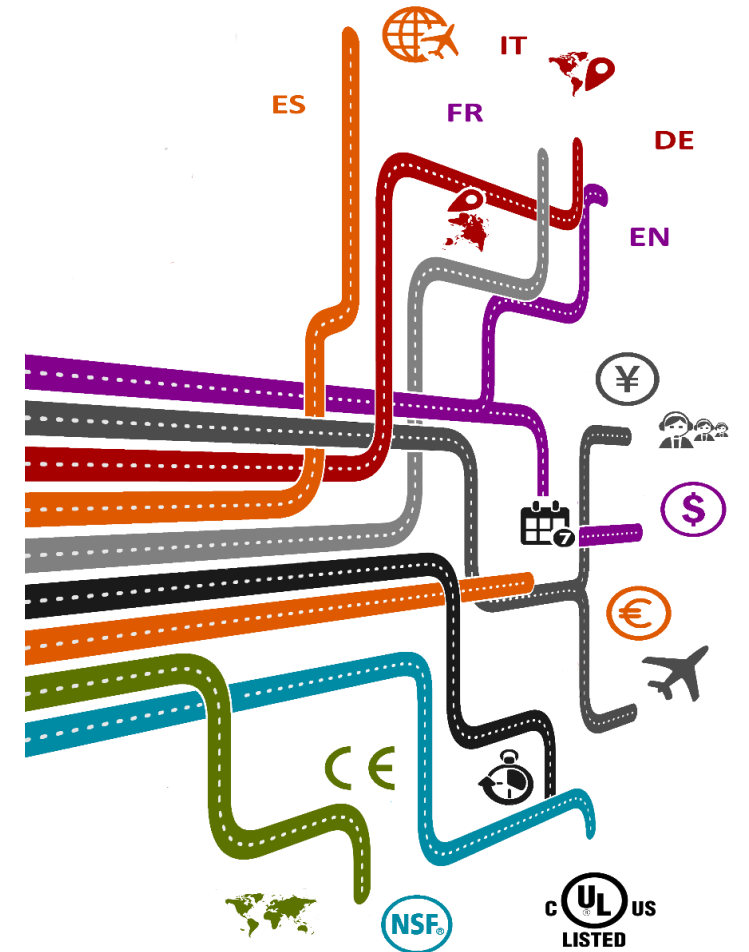


Why Specifici


Selling globally brings its own complexity

To supply customers globally, specification information needs to be:

- multi-language
- multi-currency
- market-specific
(certification, market specific regulation, technical specification)



1
2
3

demo designer  Logout

English language metric units

Region UK (724)

Search Reset Filters advanced search... Last Edited Z-A Sort Equipment By

Descriptions	Manufacturer	Category	Brand	Dimensions (mm)	Capacity	Price
Falcon Combination Oven, Programmable, 7 x 1/1 GN (400V 3N~)	Falcon Foodservice Equipment	7.20 Electric Combi Steamers	Falcon Combination Ovens	Rectangular: 890 x 825 x 810	7000 x GN Pan1 / 1	GBP 8695.00
Dominator Round Cased Boiling Pan, 135 Liter, Propane Gas	Falcon Foodservice Equipment	Gas Boiling Pans	Dominator Series	Rectangular: 1005 x 1070 x 864	135 l	GBP 5330.00
Dominator Four Zone Induction Boiling Top, on Fixed Stand, 4 x 3.5kW	Falcon Foodservice Equipment	Induction Twin Ring Cooking Tops	Dominator Plus	Rectangular: 900 x 770 x 455		GBP 5540.00
Dominator Four Zone Induction Boiling Top, on Mobile Stand, 4 x 3.5kW	Falcon Foodservice Equipment	Induction Twin Ring Cooking Tops	Dominator Plus	Rectangular: 900 x 770 x 455		GBP 5755.00
Dominator Four Zone Induction Boiling Top, 4 x 3.5kW	Falcon Foodservice Equipment	Induction Four Ring Cooking Tops	Dominator Plus	Rectangular: 900 x 770 x 455		GBP 5205.00
Dominator Two Zone Induction Boiling Top, on Fixed Stand, 2 x 5kW	Falcon Foodservice Equipment	Induction Twin Ring Cooking Tops	Dominator Plus	Rectangular: 400 x 770 x 455		GBP 5020.00
Dominator Two Zone Induction Boiling Top, 2 x 3.5kW	Falcon Foodservice Equipment	Induction Twin Ring Cooking Tops	Dominator Plus			
Dominator Pasta Boiler, 600mm Wide, Natural Gas	Falcon Foodservice Equipment	Gas Pasta Boilers	Dominator Plus			
Dominator Pasta Boiler, 600mm Wide, Propane Gas	Falcon Foodservice Equipment	Gas Pasta Boilers	Dominator Plus			
Dominator Solid Top Boiling Table, Open Stand, Natural Gas	Falcon Foodservice Equipment	Gas Single Solid Top Boiling Tables	Dominator Plus			

Database CESA BIM (724)

Manufacturer show all

(Show All)
Adande Refrigeration (147)
Aluline (96)
BRITA Water Filter Systems Ltd (10)
Burlodge Ltd (17)
Charvet (192)
Classeq (367)
Falcon Foodservice Equipment (724)

filter manufacturers...

Brand

400 Series Fryers (16)
7000 Series (15)
Additional Equipment (2)
Chieffain (59)
Dominator Plus (212)
Dominator Series (28)
Eloma Combination Ovens (62)
E900 Series (198)

filter brands...


Category

Gas Combi Steamers (0)
▶ 10.10 Gas Combi Steamers (3)
▶ 20.10 Gas Combi Steamers (2)
▶ 20.20 Gas Combi Steamers (2)
▶ 6.10 Gas Combi Steamers (3)
Open Floor Cabinets / Cupboards (0)
▶ 100mm Open Floor Cabinets / C
▶ 200mm Open Floor Cabinets / C

filter categories...

- 1 Select Language
- 2 Select unit of measure
- 3 Select Region
- 4 Available file formats

Sample EFCEMBIM page layout



Details Files

Model Number E3903i on Fixed Stand

Type Comments Dominator Four Zone Induction Boiling Top, on Fixed Stand, 4 x 3.5kW

Description Four zone electric boiling top, 4 x 3.5kW model. Constructed in stainless steel with ceramic glass hotplate. 270mm diameter heat zones with variable controls and in-built pan detection. Delivered to site laser etched control icons and on fixed stand.

Dimensions 900 x 770 x 455 mm

Price GBP 5540.00 (List)


Show Full Info

Services

Power supply: Electric
 • Connected Load: 14000 Watts , Connector Amps: 32 A , Connection Size: 400 Volts , Phase: 3

Extra Equipment

e 900 mm ide	Falcon Dominator Plus Series Range Accessories	Price: 140.00 (List)
ng Kit	Falcon Dominator Plus Series Range Accessories	Price: 55.00 (List)



Details Files

File Type	File
Equipment Icon File	E3903i on Fixed Stand.png 2016-09-30 07:14:12 share URL
DAE Model File	E3903i on Fixed Stand.dae 2016-09-30 07:10:03 share URL
IFC File	E3903i on Fixed Stand.ifc 2016-09-30 07:05:05 share URL

PDF Sheets

[Specification] - DOM11_0213 (2016-09-30)
[Manual] - T100767U (2016-09-30)

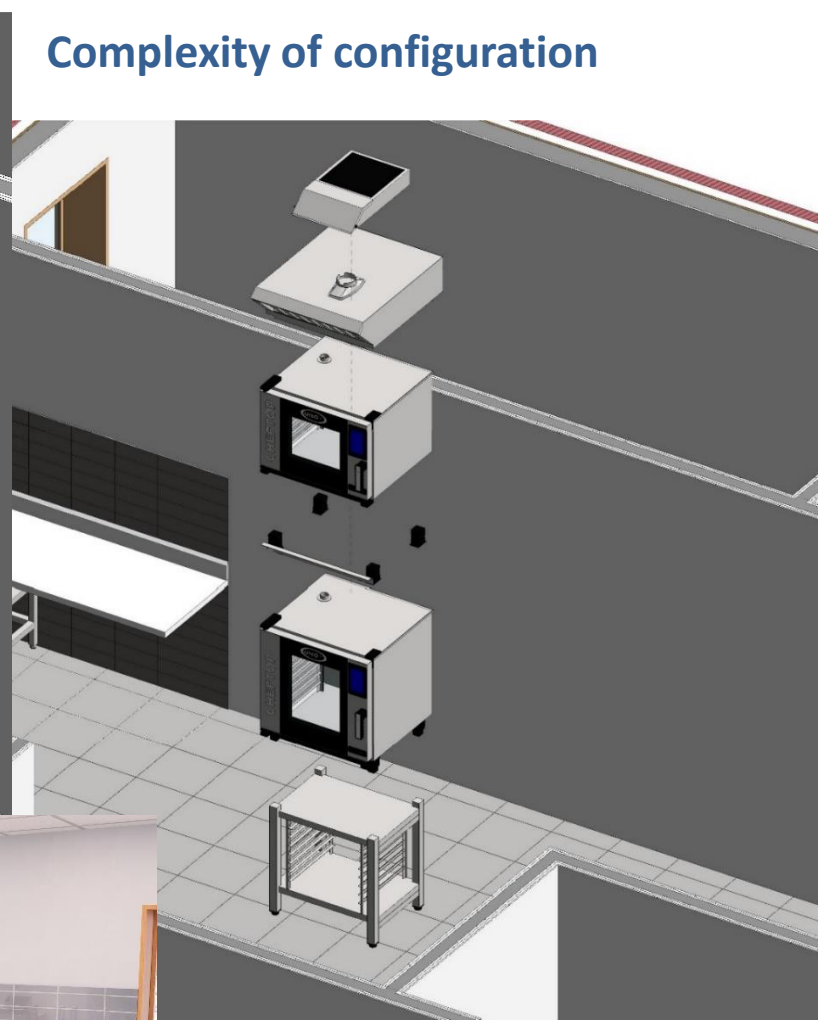
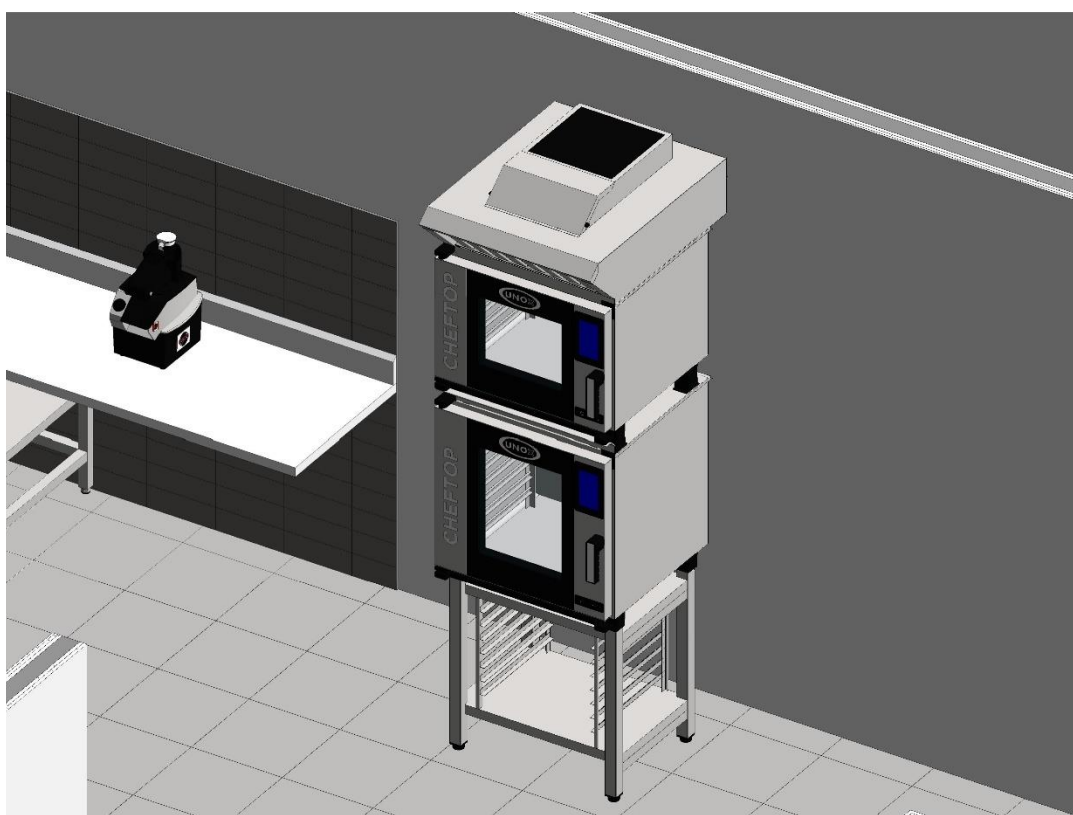
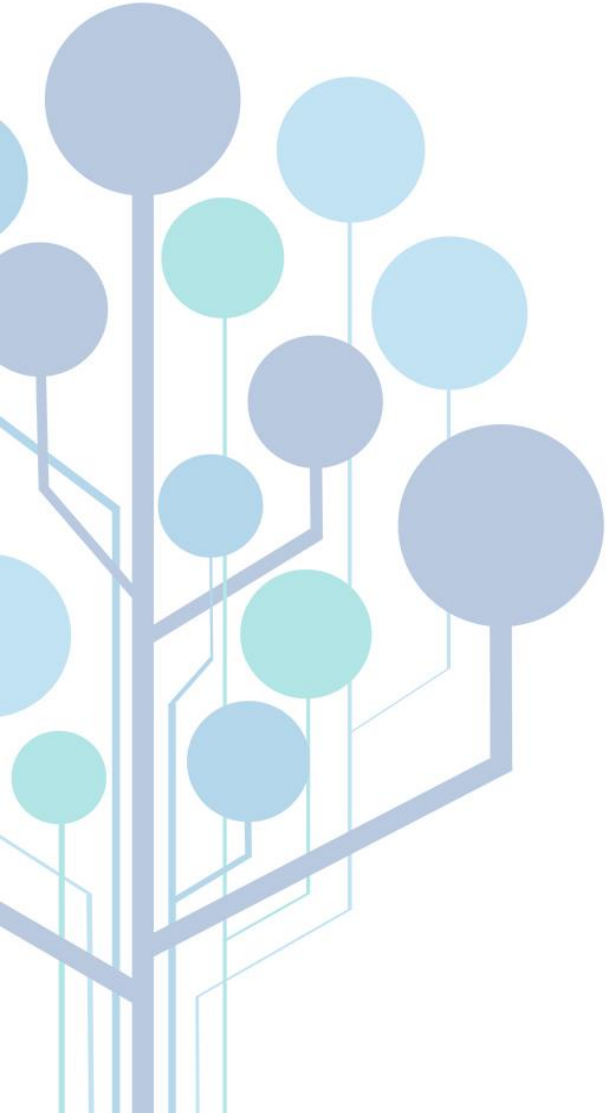
4

Specifi™ BIM Design

- Autodesk Revit compatibility
- Insertion of equipment that includes technical and commercial details provided by suppliers from an electronic catalog
- Commands for creating bespoke items and automatic configuration of special equipment
- Automatic schedule management
- Offer/Tender synchronization



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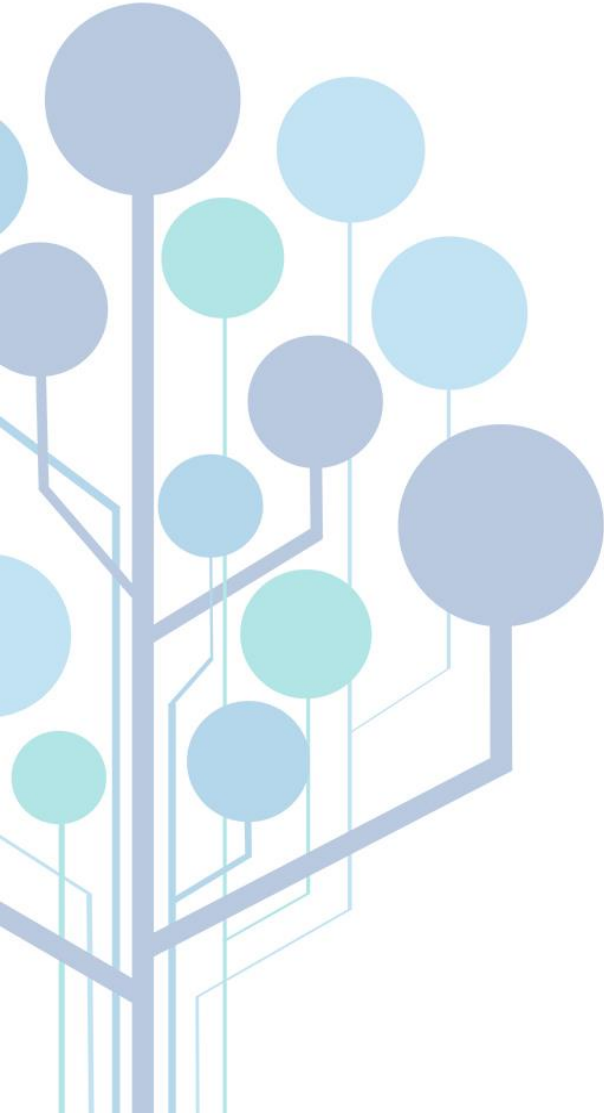
Complexity of configuration

Same Equipment different interpretations

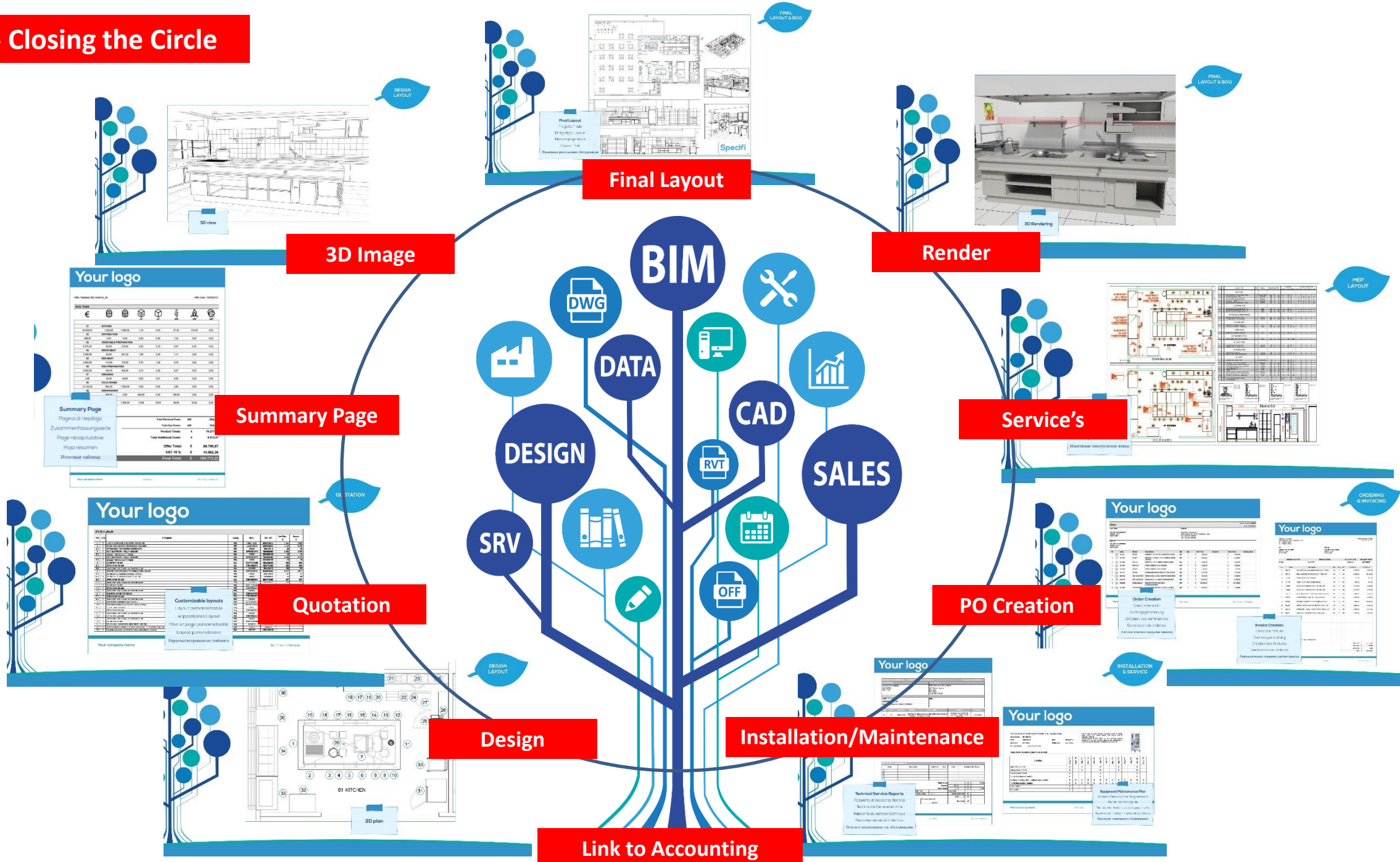


Making the difference

Customers look for an experience through the visualization of manufacturer's products



Specifi - Closing the Circle



Final Layout

3D Image

Render

Summary Page

Service's

Quotation

PO Creation

Design

Installation/Maintenance

Link to Accounting

BIM

DATA

CAD

SALES

DESIGN

SRV

OFF

Your logo

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Summary Page
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Zusammenfassungseite
Page récapitulative
Hogo resumen
Итоговая таблица

Your logo

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Customizable layouts
LAYOUT personalizzabile
Anpassbares Layout
Modèle de page personnalisable
LAYOUT personalizable
Редактируемые макеты шаблонов

01 KITCHEN

ED plan

Your logo

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Technical Service Report
Rapporto di servizio tecnico
Technische Servicebericht
Rapport de service technique
Informe de servicio técnico
Отчет о обслуживании из АККОУРА

Your logo

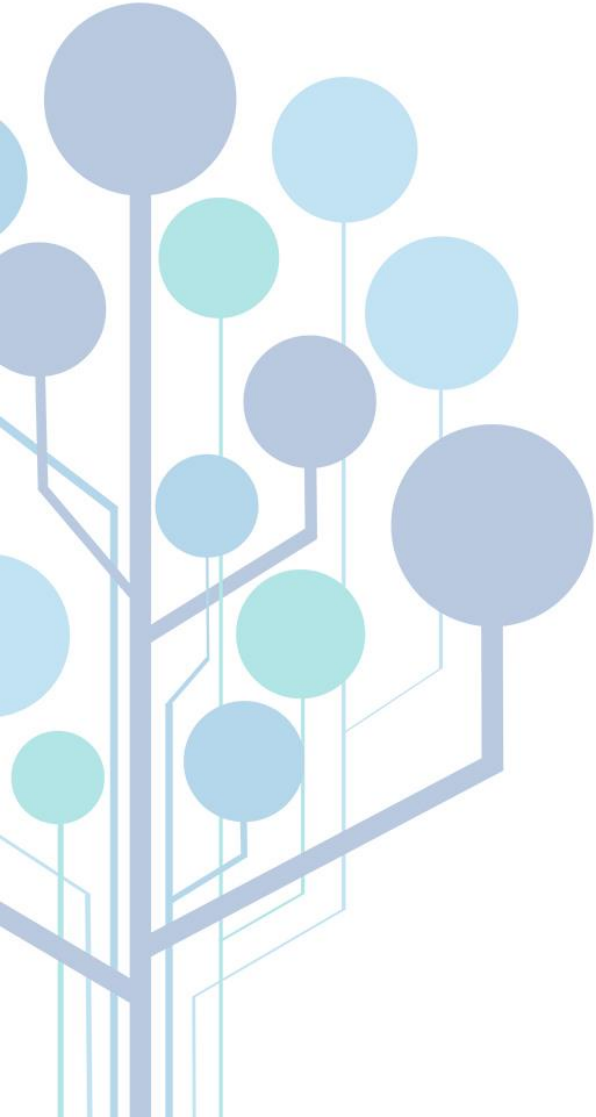
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Equipment Maintenance Plan
Plan de maintenance des équipements
Plan de mantenimiento de equipos
Plan de manutenção de equipamentos
Plan de mantenimiento de equipos

Any Questions Please?

Specifi[™]

GLOBAL FOODSERVICE SPECIFICATION PLATFORM



To learn more feel free to contact

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s.campbell@specifiglobal.com

Tel. 07483 245140