

Working Group One:

## BIM and Public Procurement

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### BIM

#### Data Dictionary sets the standard for BIM

We have had meetings to consider the comment forms for the development of the parameters, all based on the decision tree approach to ensure that there is no disruption to existing projects and that the work is future proofed.

This had led to the agreement to establish a greater identity for the IFSEBIM work and in the last quarter this has been focused on the delivery of resources. We have now established [www.ifsebim.org](http://www.ifsebim.org) International BIM Standard for Professional Foodservice Design | IFSE BIM Standard IFSE BIM Your Resource site regarding BIM Standard for Professional FoodService Design market! [www.ifsebim.org](http://www.ifsebim.org) as a repository for the latest version of the v7.21 data dictionary.

As you will see the site is supported by EFCEM, FCSI EAME, NAFEM and NAFES. Please distribute the site link to members and add a link on your association web site as this international multi lingual resource will save time and money for your manufacturers/members.

The site also includes a FAQ document and the BIM guidelines. We are grateful to Luca Salamoni for his work in developing the site and we welcome feedback and comment to further improve it.

More recently we have been heavily engaged in discussion with FCSI WW over the development of their work the FCSI Revit Standard for BIM. We are seeking collaboration and continued alignment with their work. We will keep you updated on the developments within the working group.

We must all give a special thank you to the excellent work of the HKI BIM committee and also to Roberto Assi FCSI EAME BIM Specialist for their details and valuable support in the development of the BIM resources. IT shows how effective a strong collaboration can be and the benefit that it can bring to the supply chain.

If you have any questions please contact me or your WG representative.



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Working Group Two:

## Environmental Matters

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The preparatory studies of the Ecodesign and Energy Labeling Working Plan have "concluded that regulation for commercial/professional cooking appliances is necessary, since it is potentially a high impact energy consumption sector with possibilities for improvement. Regulation in the commercial/professional sector could boost innovation and be a driver for efficiency" (Page 8; Task 3).

However, many of the assumptions have been incorrect and Working Group Two has submitted extensive comments. Not only here - also on tertiary hot beverage equipment, prof. dishwashers, laundry machines and on the Review study Ecodesign & EU energy label of Professional Refrigeration Products (2015/1095 ecodesign of professional refrigeration products and 2015/1094 energy labeling of professional refrigerated storage cabinets).

For example, attention was drawn to the fact that steam cookers and fryers never make up almost 70% of total energy consumption. The assumed quantity of steam cookers is much lower than in Annex, table 12, there is very little distribution of these appliances in the EU.

They noticed that generally the energy consumption of professional kitchens represents a significant footprint - environmentally - where a the kitchen of restaurants, hotels or even office buildings could be the largest energy consumers. This is also only a slightly distorted view on one side. The energy consumption depends on the convenience level. Partly it is ready made by the industry, partly it is fully prepared at home and displacements are going on all the time.

Second, the ratio must be the consumption per dish in relation to the household and the sizes are an efficiency advantage in the professional sector! Ergo: The comparison is difficult. Due to a high food output per cooking unit a professional kitchen has a reduced environment footprint in comparison with the private sector.

For example, a pizza prepared in a household oven will require more energy than a pizza in a commercial oven that is prepared together with 9 other pizzas. It must also be taken into account that the household oven only needs to be preheated for one pizza and the professional oven only once per service.

In foodservice the functionality and energy use of the industry specific equipment is directly affected by the time needed to cook high volumes of food quickly, and in line with the food safety requirements.

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Working Group Three:

## Safety, Hygiene, Potability of Water

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The European Commission had recently transmitted the proposal of Machinery Regulation to the European Council and to the European Parliament to start the discussion in each institution. As WG3 answered to the European Consultant in September 2019 during the Open Public Consultation on the revision of MD and the MD Impact Assessment, the Directive is now proposed as a Regulation and it allows the digitalization of product instructions and DoC.

EFCEM/WG3 has cosigned an open letter addressed to the Portuguese presidency of the EU Council on the standardisation issues proposed by Orgalim. The letter was an initiative of the informal business alliance on standardisation, which is led by BusinessEurope and includes, together with Orgalim, other European associations such as DigitalEurope, APPLiA, COCIR, Toy Industries and CPE. The letter aimed at linking standardisation to the top priorities of the EU (industrial strategy, digitalisation, green deal, global competitiveness), in an attempt to keep the topic high in the political agenda of Member States and to ask the Council to put pressure on the Commission to revise its approach.

On 23 December 2020 the revised Drinking Water Directive was published on Official Journal of the European Union with date of entry into force 12 January 2021. The text is an update of the first DWD adopted 20 years ago. Its objective is to tackle the negative effects of emerging pollutants on the quality of drinking water. By early 2022, the Commission will draw up and monitor a list of substances or compounds of public or scientific concern to health. These will include pharmaceuticals, endocrine-disrupting compounds (e.g. Bisphenol-A), and microplastics. The Commission shall also establish European lists indicating which substances are authorized to come into contact with drinking water. EFCEM/WG3 will continue to follow the developments on the DWD through the Drinking Water Alliance.

The European Commission started in October 2020 the revision of the Blue Guide relating to the implementation of directives concerning products and which are based on the New Approach and the Global Approach. WG3 received in February the revised document with the changes highlighted for comments and is continuing to follow the developments. Most of the additions/changes made by the Commission consisted in updating the legislative references, especially in the context of the new Regulation (EC) 2019/1020 on market surveillance and product conformity, the introduction of new definitions on economic operators, including responsible economic operator, clarification on the role of harmonized standards, presumption of conformity, notified bodies and the conformity assessment procedures.



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Working Group Three:

## Safety, Hygiene, Potability of Water continued

WG3 recently contacted VVA, the consultant mandated by DG SANTE to manage the interview process on the future of the Ceramics Directive, to participate in the study supporting the Impact Assessment on "Migration limits for lead, cadmium and possibly other metals from ceramic and vitreous food contact materials". In order to achieve three main objectives: human health protection, legal certainty enhancing, and potential adverse impacts minimizing. It is DG SANTE's intention to set more stringent migration limits in order to reduce exposure from ceramic and vitreous FCMs. Vitreous FCMs include glass, crystal glass, and enamelled metal surfaces. As EFCEM we expressed our disagreement on the decreasing of lead and cadmium limits.

Working Group Four:

## Connectivity

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The recent developments have been to include an IFSE BIM parameter relating to the availability of connectivity in appliances. We foresee this as another step to enabling better recognition and use at the design stage.

Following the developments with the OPC UA companion specifications over the past 18 months this work has now been completed with the addition of the refrigeration specification. This has led to discussions with NAFEM in relation to the NAFEM Data Protocol. First launched in 2002 and more updated recently with v3, NAFEM have experienced the same barriers to entry for connected appliances, that we are aware of in Europe.

We have had discussions with NAFEM to see how we can share and build knowledge in the supply chain. To that end we are delighted that NAFEM has agreed to collaborate with EFCEM and two of their representatives have joined our working group and in return we have two representatives on the NAFEM DP WG.

Both organisations recognise the need to provide objective and authoritative information to operators, designers, re-sellers and manufacturers. and this joined up approach will allow us to provide collective, international guidance. Initially there is work to identify the relative strengths of the OPCUA and the NAFEM DP. Once this has been completed we are planning an international, joint webinar later in 2021

The combined experience of NAFEM and EFCEM on this issue will provide a centre of expertise for the industry and we can be justifiably proud of EFCEM national associations for this important development. I am grateful for the support in this important working group which will underpin the development of 'digital twins' of the built environment and in our case for foodservice kitchens.

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## Working Group Five:

# Marketing

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## Continued virtual support

In March 2021 EFCEM hosted a virtual exhibition pod at Specifi Virtual Next for the second time. Hosting the pod gave EFCEM the opportunity to represent European foodservice equipment manufacturers and allow delegates to find out more about the work that EFCEM does and what is achieved through the various working groups.

- 804 attendees across the day
- 430 at its peak
- Average 68 minutes on the platform
- 66 visitors to the EFCEM pod



## The European Market: what have the national governments done for the sector?

In May, EFCEM re-issued the Market Survey update questionnaire to all relevant parties with the aim of gathering further detail about the effects of the coronavirus pandemic on the European foodservice equipment market. The re-issued survey included additional questions which asked whether national governments have put in place any specific plans to support the operator or equipment supply chain, what have they put in place, and whether respondents were planning to take advantage to the recovery plan. In response we had the largest level of engagement we've ever seen.

In summary, the survey painted a positive picture but financially there are some immediate struggles:

- 62 respondents, the highest we have ever had.
- An increasing number of respondents expect to be operating at 100% sales as we move through six months (23%), twelve months (46%), and eighteen-month (63%) periods.
- Governments are supporting their respective industries and everyone that required support has received it.
- Most respondents are supporting staffing costs rather than making staff redundant
- Customers are paying on time with only 19% of respondents experiencing problems collecting payments
- More companies are relying on support, in the November / December issue 65% had not required any support in the form of grants or loans, that has now fallen to 52%.
- Insurance claims have proved difficult with all those that have applied not yet being successful.
- National government support has taken the form of financial aids for staff and businesses forced to close. Grants for affected businesses. Increased subsidies. Tax credits.

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