

The Purpose of EFCEM

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The European Federation of Food Equipment Manufacturers (EFCEM) is the only Commercial Kitchen Equipment Group represented in Brussels by Orgalim, the highly respected voice of the European Electrical and Mechanical Engineering Industries.

The Federation is active in the formulation of standards for the industry and through its meetings seeks to identify and act on issues of common interest.

Workin Group One:

BIM and Public Procurement

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Over 60 international contacts from EFCEM national associations, manufacturers, content providers, consultants and content delivery organisations attended the last IFSE parameter meeting. The participation is growing fast and is a good endorsement of the interest in this important subject.

A key aspect of the eting was to build on the preceding meetings with FCSI The Americas Division (TAD) to engage them in the work that is developing as the industry seeks to evolve a standardised approach to BIM models, parameters and processes.

The group has agreed to develop specific expert working groups to undertake its work so that we can use the knowledge and skills effectively in the respective areas.

There will be a separate call to EFCEM national association and their companies in the next month and EFCEM will co-ordinate the meetings on behalf of the group. The group also considered the work undertaken by HKI into the development of a guideline for Revit and this will be incorporated into the discussions in the IFSE Group.

N/A's are encourage to inform members that any changes to the parameters should be made using the comment form and sent to keith.warren@fea.org.uk.

Full details of this work is at <http://www.gfeands.org/bim> and shortly we will be asking all national associations to incorporate a BIM page of content on their web site.

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Working Group Two:

Environmental Matters

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During summer Working Group Two was preparing comments on "Preparatory study for the Ecodesign and Energy Labelling Working Plan 2020 2024". The agreed intention was to bring back our positions, giving general information about the foodservice equipment sector and we informed about the impacts due to the Covid situation.

Regarding professional dishwashers in Task 3 we highlighted some issues and distinctions. For example, the very limited environmental and economic improvement opportunity for some types of appliances referring to "Preparatory Studies for Ecodesign Requirements of Energy Using Products; Lot 24". In the sector of professional dishwashers, it is difficult to be prescriptive in developing a comparable analysis.

This is because the appliances can differ greatly in structure and capacity depending on the project. Since a standardized measurement method only makes sense if it creates comparability, it will not be feasible in this case. Comparability cannot be achieved if there is no basis for the evaluation and where there are high levels of variability in the products' manufacturing specification.

Regarding tertiary hot beverage equipment incl. free-standing hot beverage vending machines in Task 3 we gave a product specific comment as well. In the study the Commission assumed that "Europe is a leading market and half of all coffee machines are tertiary" and therefore these appliances should be reconsidered.

However, we underlined that this statement applies to the time before the Corona COVID 19 crisis. But due to the crisis, and after that, if we have to get by with the virus and there is an increasing number of home office workers, the To-Go market will be very limited and will remain very limited.

This statement was just a snapshot from a passed point of view. Any cost-benefit analysis is irrelevant if it does not take into account the effects of the Corona COVID 19 crisis.

Although this was not part of the presentation and the reports on Tasks 2 and 3, the inclusion of professional cooking appliances was discussed during the presentation of the study.

From what we understood, professional cooking appliances will be studied separately from domestic appliances, due to the different technical characteristics, markets, and real-life use. EFCEM welcomed this. However, the outcome of a specific study should be open.

Given the problems with domestic appliances (eco-mode, standardization, tests), we should wait for the results of the revision there. The problems should be solved before more cooking appliances are considered. The much higher individuality of the professional appliances makes the definition of the specific efficiency criteria more complex

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Working Group Three:

Safety, Hygiene, Potability of Water

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WG3 faced some important matters during the last web meeting held on the 17th of April. First of all, it has been discussed the use of iron as a food contact material for particular equipment like fry tops. EFCEM agrees with the interpretation that Iron is not suitable as it cannot pass the food contact test considering the cooking of meat, the main aliment used on fry top, that asks for more stringent limits.

Regarding the Food Contact issue EFCEM signed a letter with APPLiA and FEC - The Federation of European manufacturers of Cookware and cutlery to ask for participation to the revision of the "metals and alloys" Guidelines, which is to date the only existing document recognized in all Europe on Metals and Alloys used for food contact use.

EFCEM WG3 continues to follow the revision of the Drinking Water Directive (DWD) through its membership in the European Drinking Alliance (EDW). EFCEM and EDW aim to a better harmonization of the DWD through Europe and the final version of the Directive seems to satisfy this need.

During the last web meeting, the group was informed about the proposal of the creation of positive lists for starting substances, compositions, and constituents and that the vote of European Plenary Session for the final version of the revised DWD will be at the end of summer.

Also the MD Revision is an important EFCEM topic that the Federation is facing since the previous summer when we participated, as stakeholder filling the impact Assessment questionnaire prepared by the Commission Consultant (VVA) and the public consultation questionnaire.

Quite after a year most of the some of the key points of EFCEM position such as the alignment with the New Legislative Framework and the conversion of the MD into a Regulation seems having been taken into account.

At the end of April, due to the protracted confinement measures related to the limitation of the spread of Covid-19 and considering their impacts on industry, some requests were discussed to postpone the deadlines for the implementation of the new editions of some standards both at Cenelec level. CENELEC was asked to postpone of six months (from 2021-05-18 to 2021-11-14) the DOW date of the EN 61770:2009/A11:2018.



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Working Group Four:

Connectivity

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The last meeting focussed on the development of protocols and how we advise our company members and also the operators on the developments.

We agreed to hold our first EFCEM webinar for manufacturers in late September 2020 with guest speakers to cover the opportunities, the protocols and the likely developments.

It was also agreed to prepare a guidance document following the webinar and to organise an event for operators to build knowledge and insight so that they can make informed decisions regarding equipment specification and purchase.

We also considered the issue of the volume of legacy equipment in the market and the consultant's report which was shared at the General Assembly.

As a result of this, the WG agreed that the language and context of the OPC UA companion specification should form the basis of the communication of data from all connected appliances.

This will ease the collection of data from both new and legacy equipment where sensors may have been retrospectively fitted.



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Working Group Five:

Marketing

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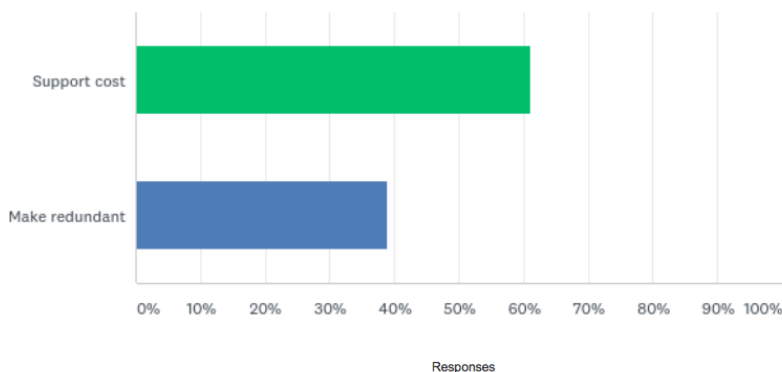
Thank you to everyone that took part in the EFCEM Industry Survey, we had a great response from across Europe. The survey looked at the effects that coronavirus and the subsequent lock-down has had on the European market.

Some of the key findings:

- 2/5 of respondents are at experiencing current sales of between 50% to 60% of that of pre-covid
- Within 18 months, 62% of respondents expect to be back to 100% sales output (Q10)
- The majority of respondents will be supporting staffing costs
- 65% of respondents are experiencing issues when collecting payment from customers

A selection of the respondent's expected market changes:

- Increase in costs
- More intensive competition on price
- Less manufacturers on the market.
- Supply delays
- Assessment of supply chains and re-consider more regional/local sourcing
- A significant consolidation of the market
- Decline in market volume and value
- Fewer dealers post Covid
- Increased domination of high street by chain operators
- The current crisis will disrupt most business models and create space for innovation
- Low level of trust, short-term decision based on uncertainty
- Business Hotels will be highly impacted for a longer time
- Increase in home delivery and take way meals, and an increase in dark kitchens.



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