

CSP KITCHEN

High-speed ovens let York, Pa.-based Rutter's Farm Stores diversify its menu.

Touch-screen ordering automates the experience for guests and staff.

Two main items

THE NAFEM SHOW

What will revolutionize c-store foodservice? Equipment

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EQUIPMENT FORECAST

Prior to the NAFEM Show, Y-Pulse, a division of Olson Communications (ypulse.org), conducted a survey of foodservice operators to identify what they were most interested in finding at the show.



71%

Percent of operators who said **primary cooking equipment** was at the top of their NAFEM shopping list.

29%

Were looking for **specialty cooking equipment** such as smokers, woks and pizza ovens.

Most Desired Kitchen Solutions

- > **High-volume performance:** "A reliable toaster to handle heavy use."
- > **Dependable temperature control:** "Coolers that have larger compressors that don't have a high fail rate."
- > **Simplified controls:** "Less digital equipment."
- > **Healthier cooking methods:** "Oil-less fryer."
- > **Enhanced Reliability:** "A combi oven that does not break down."

Source: Y-Pulse