



Plan Now for the Reopening Phase

Our entire foodservice industry is experiencing turmoil and facing unprecedented disruption. HOWEVER, we all know this health crisis will come to an end and customers will return to our restaurants. To this point, a recent market research survey uncovered the fact that 57% of the Gen Z and Millennial's stated they would return to restaurants as soon as the isolation ends.¹ As the customers return to their favorite locations, what are some of the changes to anticipate?



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1. The **buffet lines may be regulated out of existence** on a state by state level?
2. **Customers walking into the dining area will want visual reassurances** that it is safe to sit down, order and relax with a meal. What changes were made with the staff and in the restaurant to instill confidence?
3. **What could reinforce meal freshness** and eliminate the lingering doubts about meal preparation?

It is important to incorporate anticipated changes to the cooking and meal service protocols as foodservice operations reopen.

¹Source: TruePublic Research, completed April 10-16, 2020 reported on CNBC April 20, 2020

MIDDLEBY Ventless Cooking Solutions

The brand teams at the Middleby Corporation have developed the most extensive and complete selection of ventless cooking solutions by talking with our customers, closely collaborating with FCSI designers and the contract foodservice operators. Each unique ventless solution was developed to strengthen our product assortment and we are proud to have placed almost 300,000 pieces of ventless equipment into foodservice operations globally.

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Ventless cooking equipment can be used to prepare any menu program and be placed almost anywhere in the restaurant. Remodeling efforts and even new designs are not restricted by Type 1 hoods and external air systems.

Placing a cooking station out in front of the customers is visual reassurance. Front-of-house stations provide clear sightlines to the culinary staff cooking the food and plating the meal. Making meal preparation more theatrical is not only good for the ambiance in a reopened restaurant, customer confidence and it also fosters a sense of well-being.



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