



ITW FOOD EQUIPMENT GROUP



ITW Food Equipment Group 2025 Consultant Support Symposium

Tuesday, October 21st

6:00 – 9:00 p.m. Welcome Reception at the **Ignite Test Kitchen in Denver, CO**

Wednesday, October 22nd

7:30 a.m. Meet in the Hotel lobby to depart for the Ignite Test Kitchen

8:00 – 8:30 a.m. Breakfast & Welcome at Ignite
Presenter: Shayne Varnum, LEED GA

8:30 – 9:30 a.m. Through Chaos Comes Order?
Presenter: Joe Carbonara, Zoomba Group

In today's foodservice industry, there seem to be more questions than answers. How will macroeconomic factors like tariffs and inflation continue to shape the industry? Technologies like AI and robotics offer plenty of promise, but when will they start to realize that potential? How have operators' preferences and equipment needs evolved? In what ways are the individual links of the supply chain adapting to consolidation and other factors shaping the industry? This presentation may not be able to answer all of these questions, but it will try to create some context around these issues and others that will continue to shape the foodservice industry in both the near and long term.

9:30 – 10:00 a.m. Small Footprints, Larger Capacity
Presenter: Mike Mathis, Baxter

Learn about the latest developments in rack ovens and non-bakery applications

10:00 – 11:00 a.m. Redefining Food Services in a Changing World
Presenter: Sharon Eliatamby/World Bank

Optimizing operations for today's workplace by balancing customer needs with cost-effectiveness and operational efficiency.

11:00 – 12:30 p.m. Hands-On Kitchen Activity – Lunch Competition
Presenters: Vulcan Chef, Casey Foster; Ignite, Chef Luke; Premier Chef

Our guests have an opportunity to actively participate in this mini training class, where individuals will learn cooking techniques and how to appropriately use the equipment that they specify.

12:30 – 1:45 p.m. Lunch & Break

- 1:45 – 2:45 p.m. What's Cooking?
Presenter: Vulcan Chef
- Recap and review of equipment used, why, and the application. Cookline design solutions, Revit, and 3D.
- 2:45 – 3:45 p.m. Safer, Cleaner, and Simpler. The Path Forward for Mixers and Slicers.
Presenter: Samantha Hanson, Hobart
- The participants will learn about the landscape of slicers and *why* next-gen slicers will have the features they do, as well as the current mixer landscape and what clients are asking for.
- 3:45 – 4:15 p.m. Hands-On Foodmachine Activity
Presenter: Samantha Hanson, Hobart
- Participants will have the opportunity to gain hands-on experience with food machines.
- 4:15 p.m. Day One Wrap-up
- 4:30 p.m. Depart for Hotel
- 5:30 p.m. Depart Hotel for Dinner & Casino Night
- 6:00 – 9:00 p.m. Casino Night at Ignite
Prepared by: Ignite, Premier & Vulcan Corporate Chefs

Thursday, Oct 23rd

- 7:45 a.m. Meet in the Hotel lobby to depart for Ignite (Check-out & bring luggage)
- 8:00 – 8:30 a.m. Breakfast & Welcome at Ignite
Presenter: Shayne Varnum, LEED GA
- 8:30 – 9:30 a.m. A Case Study
Presenter: Leisa Bryant/MD Anderson Cancer Center
What went well, things to improve on, and new emerging trends.
- 9:30 – 10:15 a.m. Emerging Technologies in Warewash
Presenters: Dennis Parker, Hobart
Learn about new and innovative techniques to reduce the amount of energy and water consumed by warewashers, with a focus on door-style and conveyor dish machines.
- 10:15 – 10:30 a.m. Break

- 10:30 – 11:15 a.m. **What’s Next in Warewash**
Presenter: Dennis Parker & Julie Billing, Hobart
- A continuation of warewash technologies and efficiencies, focusing specifically on Flight-Type dish machine solutions.
- 11:15 – 11:45 a.m. **Conveyor-Type Design Technology**
Presenters: Sunil Kardar
- Tools to implement conveyors into the dish room system to reduce labor shortages and improve throughput and ergonomics.
- 11:45 a.m. – 12:30 p.m. **Lunch & Break**
- 12:30 – 2:00 p.m. **Refrigeration and Special Applications**
Presenter: Laura Gutkowski, Traulsen
- Maximizing a client’s result by specifying the correct refrigeration products for various applications.
- 2:00 – 2:30 p.m. **Ventilation: It’s More Than Make-Up Air**
Presenter: Keven Hass, Gaylord
- Innovation in ventilation and control systems.
- 2:30 p.m. **Closing & Wrap-Up – Flights after 5 p.m.**

TOTAL FCSI CEU’S = 11.5