



### ***Economy – Service and current projects***

- Market, market surveillance and statistics: HKI members can check on their position on the market by means of the statistics of each specialist department in the association and detect trends early.
- Regular talks of the members allow the exchange with „colleague companies“ concerning the market and common problems.
- Domestic fairs: via representatives in the exhibitors' advisory boards HKI can act as an intermediary between the fair societies and the exhibiting industry as well as co-ordinate the interests of its members and support their positions with more influence.
- Foreign fairs: HKI organises joint German participations together with the fair committee of the German industry (AUMA) – these are supported by the authorities. This entails significant advantages for the exhibitors!
- The HKI office in Frankfurt independently provides information on economic questions, legal general conditions and the arrangement of contacts, but also on request of the members.
- Organisation and execution of informative events for members (e.g. WEEE directive, law on appliance and product safety, liability for defects) and consumers (with support of the member companies)

### ***Standardisation and technology – Service***

- Development of standards for catering equipment on initiative and with support of the industry:  
Consideration of the industry's position, avoidance of the realisation of exaggerated demands of other groups, preventive handling of foreseeable legal regulations of the EU and national authorities with respect to the industry as well as the avoidance of expensive “re-construction” of appliances.
- Continuous information on technical novelties and trends, advice and support in technical detail questions.
- Representation of the industry's position towards authorities and co-operation with relevant groups (insurance business, test laboratories, food quality control, specialist planners and dealers).
- Co-operation with and consulting of EU-authorities on a “technical” basis in order to improve the general conditions concerning construction, manufacturing, use and application of commercial kitchen appliances.
- Reduction of costs for supplied parts (e.g. castors) by means of standardisation.

### ***Standardisation and technology – Current projects***

- **„Water“** in the field of food and in the commercial kitchen: waste water treatment, hygiene, water supply of appliances and back flow safety device, decarbonisation plants, water technical safety of electrical appliances, fat separation.
- **Food hygiene:** Cleanability of appliances and installations as well as migration of materials, which are used in appliances, in food (key word: nickel migration).
- **Induction technology:** specially designed technical standards do not exist up to now. Therefore: preventive handling in order to guarantee the industry's influence.
- **Waste Electric and Electronic Equipment (WEEE)** = new general conditions regarding the disposal of old electric and electronic appliances with a mid-term impact on the appliance design. Here: Consideration in the appliance standardisation.
- **Energy-related-Products directive of the EU (ErP)** = legal frame for development and design of energy-driven products. The industry's aim: avoidance of impracticable regulations and reduction of additional production costs.
- **Further examples:** low voltage directive, machine directive, the directive on electro-magnetic compatibility, ergonomics (airborne acoustic noise, temperatures of touchable surfaces).