

20,000+ attendees. 600+ booths. 1 mission: Innovation.



ACE AT NAFEM 2025: INNOVATION AT EVERY TURN



INTRODUCTION

This year, the ACE team hit the floor at NAFEM 2025 in Atlanta — and we came back inspired and energized. From high-efficiency equipment to future-forward kitchen technology, the show was a powerful reminder of just how fast our industry is evolving — and how Atlantic Culinary Environments (ACE) continues to lead that charge.

Here's a glimpse at what caught our team's eye and imagination on the show floor:



STANDOUT EQUIPMENT AND INNOVATIONS

- **Middleby** – LongWave Chargrill automated to bake, sear, and roast with precise precision over and over.

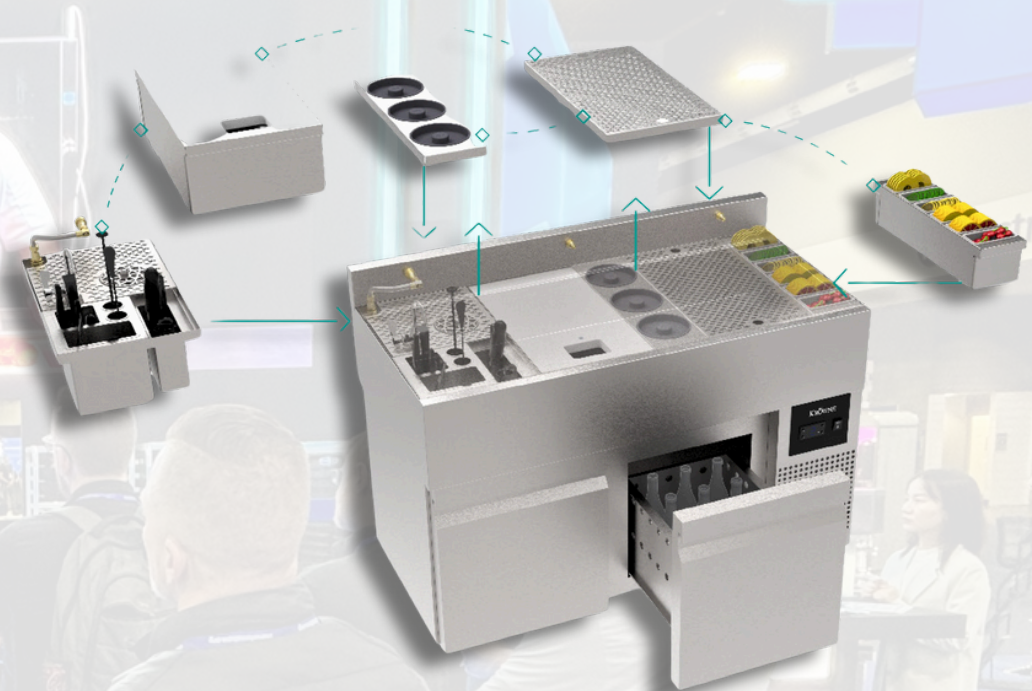


- **Old Hickory** – Showcased the impressive N/1.9E Rotisserie/Convection oven. Compact at just 24" x 25.5" x 35.5" but capable of roasting nine chickens at a time, this unit blends performance with a smaller footprint.



STANDOUT EQUIPMENT AND INNOVATIONS

- **Krowne** – Rolled out exciting updates to their Movewell and Alchemy series, providing flexible solutions we see real opportunity for in upcoming ACE projects.



- **Oakstreet** – Highlighted NoRock Bases, an innovation perfect for improving stability and guest experience in dining environments.



STANDOUT EQUIPMENT AND INNOVATIONS

- **Rational** – Combined two powerful cooking technologies into one: a combi oven integrated with microwave functionality – a true time-saver without sacrificing quality.

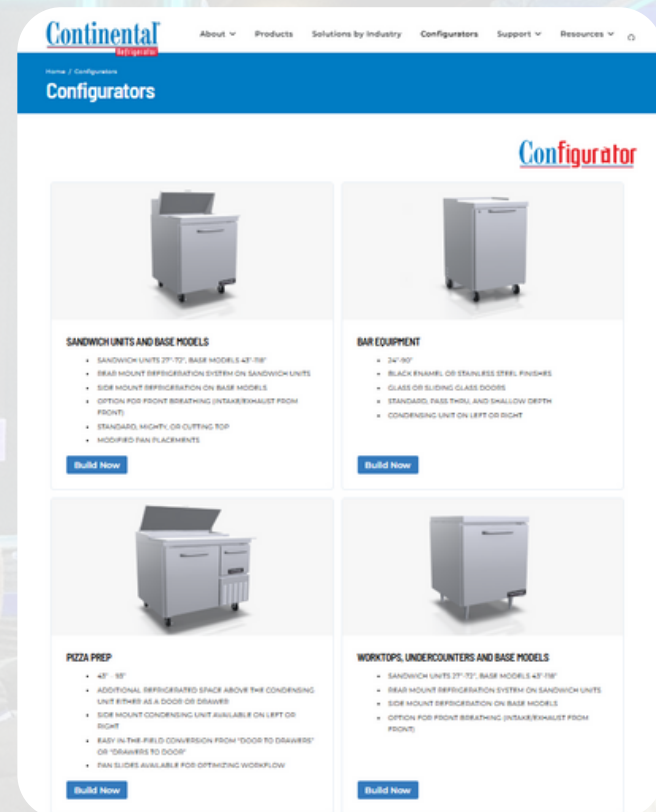


- **Irinox** – Delivered a comprehensive Blast Chill, Retherm, and HACCP recording system, perfect for operations focused on efficiency and compliance.



STANDOUT EQUIPMENT AND INNOVATIONS

- **Continental** – Launched the CONfigurator — a dynamic tool that simplifies custom equipment selection and ordering.



- **True Manufacturing** – Continuing to lead in customization with new powder coat and painted refrigeration options (available for an upcharge of ~\$1,500).



STANDOUT EQUIPMENT AND INNOVATIONS

- **Unox** – Their CHEFTOP-X Series Ovens stole the show with voice control and an optic eye that identifies food types to automatically set temperature and time. (Bonus: They're bringing demos directly to customers via mobile vans — only four 120V receptacles needed to power the entire setup.)





TRENDS THAT CAUGHT OUR ATTENTION



- **Virtual Configurators:** Many leading manufacturers are adopting digital configurators to streamline the equipment selection process — a move that aligns with how ACE designs smarter, faster, and more personalized solutions for our clients.
- **Hybrid Refrigeration Solutions:** There's a clear industry shift toward hybrid systems that combine cold, hot, and even retherm capabilities — providing flexibility without expanding kitchen footprints.
- **Customization is King:** Whether it's wrapped equipment for a residential feel or powder-coated refrigeration for brand alignment, custom aesthetics are no longer optional — they're expected.





MOVING FORWARD

At ACE, we don't just attend trade shows — we absorb, evaluate, and integrate the best innovations into our work. The products and trends we saw at NAFEM 2025 are already influencing how we design more efficient, attractive, and future-ready foodservice environments.

Have a project in mind?

Let's talk about how these next-generation solutions can elevate your space.

