



Equipment, Coffee and Food 41<sup>st</sup> International Hospitality Exhibition October 18\_22, 2019 fieramilano



FCSI EAME | Padiglione 2 | Stand A12-B07/9

www.fcsi-italia.org

18-21 Ottobre 2019

# CURRENT STATUS AND OVERVIEW OF BIM (BUILDING INFORMATION MODELLING) ACCORDING TO IFSE STANDARD

### **Roberto Assi**

Progettista, Vice President FCSI EAME
BIM Representative FCSI EAME, CO-Chair IFSE





How the new BIM Standard IFSE D.D. 7.1 is adopted in the Foodservice Industry? What is the agenda for the next future?

Roberto Assi, Vice President & BIM Representative FCSI EAME





### **Agenda**

In the following 30 Min. we will speak about:

- The BIM Working Group for Foodservice Equipment World Wide
- How the Industry accepted BIM and IFSE 7.1
- The IFSE LOGO
- The BIM Central Repository for Information
- Next Steps

**Q & A** 





The BIM Working Group for Foodservice Equipment World Wide













Food Service Equipment Parameters Group





#### FCSI TAD BIM \_ REVIT\_2019





https://www.fcsi.org/about-fcsi/divisions/the-americas/webinars-by-fcsi/

#### A Real Bargain!

The TAD Board always asks itself: How can we make FCSI The Americas better for our members? What services can we add to make your membership even more important to all of our colleagues? One such discussion recently took place and its topic is especially very "near and dear" to all of our design brethren: BIM and Revit!

In short, we have recently asked a task committee (shall I say challenged them) to create a "best practices" guideline for the BIM and Revit platforms. We set the task of how best and how easily can a full-blown BIM/Revit guidelines program be developed for use by our members? I personally believe that if we are able to accomplish this task, then a very meaningful educational goal will be reached. The results could be enormous if our members could access a site that can not only explain the detailed modeling requirements but also could take people through a narrative and possibly interactive discussion of the methodologies as to how BIM works and how it can be most easily integrated into any firm's work. At that point, regardless of company size, financial resources available, staff expertise levels employed etc, the playing field could and would be evened out and any firm that desires to do so could then easily enter the wonderful BIM/Revit world! The system itself and implementation of same, could be proprietary to FCSI-The Americas!

Obviously, there are a number of major issues that need to be worked out, such as how to draw and label the families of equipment, the nomenclature to address this information, page set-up and formatting requirements, etc. The biggest issue, however, is how best to obtain a great deal of information from our members relating to the successful systems they are using, and then streamlining all of their input to come to a consensus on what the best final solution would be for our long-term use.

Finally, introducing and getting positive votes to implement the program as a Society recommended standard, would be the final test! After all of this, we'll have to integrate with an FCSI Worldwide model, working closely with our Worldwide colleagues doing similar work. It all sounds complicated and time consuming...and it is, but it's a super important new program that will pay major dividends to our membership if it can be developed. This is an important project - we have to do it and we ARE doing it as we speak. Stay tuned folks...great things are in the works!

All my best to each of you,

William J. Caruso, FFCSI (PP) Chair – FCSI the Americas Division

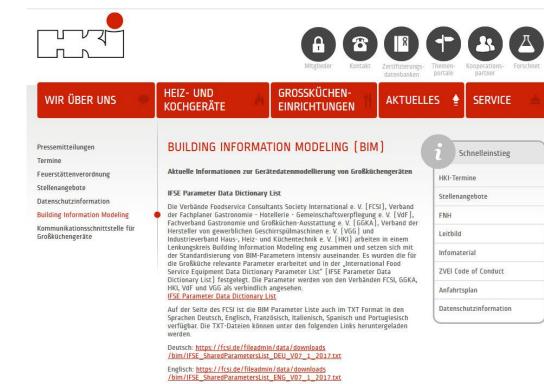




### The BIM Working Group for Foodservice Equipment World Wide



http://hki-online.de/de/aktuelles/bim



associations The FCSI, GGKA, HKI, and VGG in 15th March **BIM** created a Steering Commettee. with the goal to create a Standard of the BIM Shared Parameter. The Steering Commettee worked important out parameters for the **Foodservice** Industry and collected them in a "Master Parameter List".

Französisch: https://fcsi.de/fileadmin/data/downloads /bim/IFSE SharedParametersList FRA V07 1 2017.txt

Italienisch: https://fcsi.de/fileadmin/data/downloads/bim/IFSE SharedParametersList ITA V07 1 2017.txt

Spanisch: https://fcsi.de/fileadmin/data/downloads /bim/IFSE\_SharedParametersList\_ESP\_V07\_1\_2017.txt Portugiesisch: https://fcsi.de/fileadmin/data/downloads

/bim/IFSE SharedParametersList POR V07 1 2017.txt

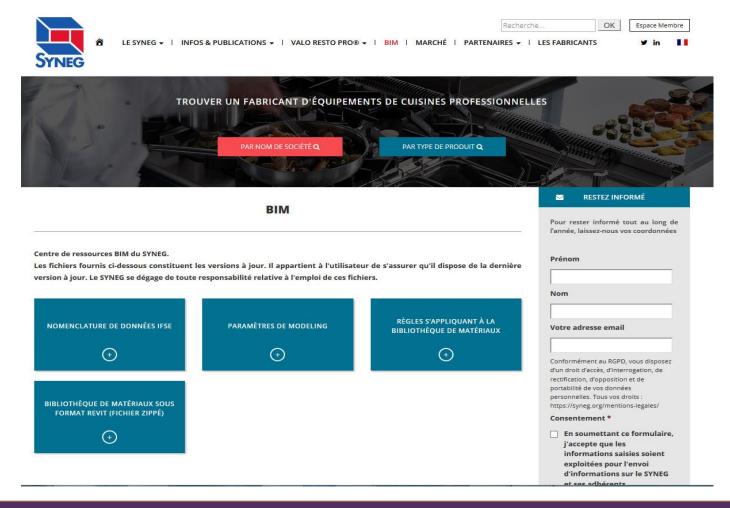




#### The BIM Working Group for Foodservice Equipment World Wide



https://syneg.org/bim/







### The BIM Working Group for Foodservice Equipment World Wide

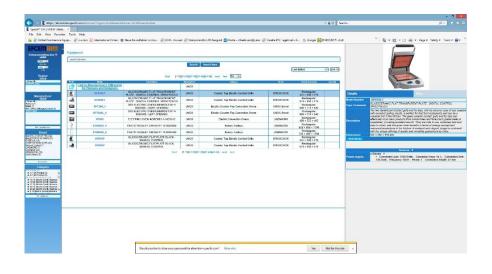


http://www.efcem.info/news/latest+news/latest-news/1,413,1,

https://specifiglobal.com/partners/efcembim-cesabim/











### The BIM Working Group for Foodservice Equipment World Wide

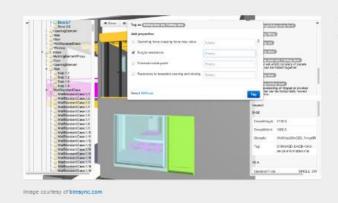


BIM Foodservice Equipment Workgroup

http://bsdd.buildingsmart.org/

### buildingSMART Data Dictionary

ISO 12006-3 based ontology for the building and construction industry



Welcome to the buildingSMART Data Dictionary. You may browse and search the content of the buildingSMART Data Dictionary from this web page. We highly recommend that you register as a user, but it is possible to access the Dictionary without registering. It is also possible to use the buildingSMART Data Dictionary Application Programming Interface (API) and data from the Data Dictionary in your own applications. For more information see below or contact the buildingSMART Data Dictionary Support Team. More information about the Data Dictionary is available at buildingSMART Data Dictionary's formal web site.





### The BIM Working Group for Foodservice Equipment World Wide

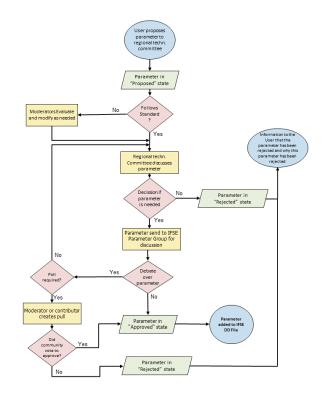


International **Food Service** Equipment **Parameters** Group



Venue: SYNEG Offices, Room 25, 39 Rue Louis Blanc, 92400 Courbevoie, France.

1.	PRESENT	
	Roberto Assi	FCSI co-chair
	Keith Warren	EFCEM co chair
	Detlef Rank	Rational
	Fabian Anzmann	HKI
	Peter Banski	Meiko
	Andreas Helm	HKI
	Laurent Goddard	Sudinox
	Paolo Coricola	Electrolux
	Kevin Kochman	KCL
	Matthew Currie	AutoQuotes
	Luca Salmoni	Cadenas
	Ilya Terzi	Specifi
	Truman Donoho	Foodservice Equipment Symbols

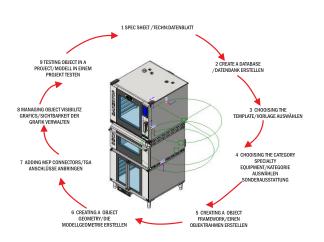




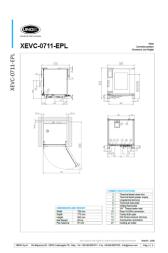


#### How the Industry accepted BIM and IFSE 7.1?

- There are several premium Brand that have adopted the IFSE Standard and the FCSI US Stadard
- But a lot of minor Manufacturer are offering just CAD DWG 2 or 3 D
- There is also a Leek of information and poor or inexisting Spec Sheet or Product Data Teplate

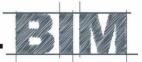












#### The IFSE LOGO













### **The BIM Central Repository for Information**

# **Central Repository for Foodservice Standards and Guidelines on WEB**







http://www.gfeands.org/bim

**BIM Standards** 

**Useful Links** 

Customer Experience Forum



**Guidelines** for Models BIM Workflow Guidelines

IFSE Parameter List





### **Next Steps**

- Convalidating the new Draft of IFSE 7.2 DD making the compaireson with the building SMART D.D. To be pugbished in 2021
- Create a new Revit gudelines for Revit in German and English
- Material list, to have the same apperance for all products
- Looking for a solution to MEP Connection's





### THANK YOU!

Q&A

#### Contact:





Roberto Assi FCSI

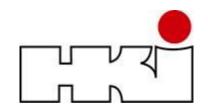
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Member of the buildingSMART BIM Foodservice Equipment Workgroup

